

Denise's Lasagna Roll-Ups with Alfredo Sauce

Ingredients:

For the Sauce:

1 cup milk
1 cup half & half or heavy cream
1 stick butter
1 lg. egg yolk
2 cups grated parmesan cheese

Noodles: 1 lb. box lasagna noodles

Filling:

$\frac{3}{4}$ lb. ricotta cheese
1 lg. bag shredded mozzarella cheese
Add your preference: spinach, broccoli, or asparagus (frozen, defrosted or fresh lightly steamed) and diced ham

Directions:

In a large pot of boiling, salted water, cook your noodles until al dente, drain and cool in cold water.

In a saucepan, over medium low heat, **warm** the milk, cream and butter. Temper the yolk and add to the mix. Whisk, and slowly add cheese...simmer.... Do Not Boil.

In a large bowl, mix together all the filling ingredients.

Make the roll-ups. Place down the lasagna noodle, top with ricotta fillings and roll. Put a little sauce in a baking dish, add rolls, top with a little more sauce and mozzarella cheese.

Bake at 350 degrees, covered, for approx. 40 minutes.

Serve with remaining warm sauce.

Extremely Good Comfort Food!!

