

Creamy Shrimp & Spinach Pasta Rolls with Roasted Pepper Sauce - Elegant Comfort in Every Bite

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OVEN
375°F

TIME
25 min

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SAVE
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INGREDIENTS

For the Sauce:

1 jar (12 oz) roasted red peppers, drained

$\frac{1}{2}$ cup heavy cream

1 tbs olive oil

$\frac{1}{2}$ tsp smoked paprika

For the Filling:

1 cup ricotta cheese

$\frac{1}{2}$ cup grated Parmesan cheese

1 egg, beaten

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

$\frac{1}{2}$ tsp Italian seasoning

1 $\frac{1}{2}$ cups cooked shrimp, chopped

1 cup fresh spinach, chopped

For Assembly:

12 cooked lasagna sheets

1 cup shredded mozzarella

Step-by-Step Directions:

Tips for Success:

Don't overcook the pasta sheets-al dente is best so they hold their shape when rolled.

Use tail-off shrimp for easier prep. You can also sub with small cooked prawns or even scallops.

Fresh spinach wilts easily in the filling-no pre-cooking required.

Let the dish rest for 5 minutes after baking to help set the filling before slicing.

Swaps & Variations:

Want a vegetarian version? Swap shrimp for sautéed mushrooms or chopped artichokes.

No ricotta? Try cottage cheese blended smooth, or even cream cheese in a pinch.

Extra heat? Add a pinch of red pepper flakes to the sauce or filling.

Serving Suggestions & Pairings:

A crisp green salad with lemon vinaigrette

Garlic bread or crusty baguette to soak up that luscious sauce

A light dessert like No-Bake Oreo Cream Pie for contrast

Or follow up with cozy flavors like Cajun Chicken Sausage Gumbo if feeding a crowd

Leftovers & Storage:

Fridge: Store leftovers in an airtight container for up to 3 days.

DIRECTIONS

1. **1. Make the Sauce:**In a blender, combine roasted red peppers, heavy cream, olive oil, and smoked paprika. Blend until smooth and creamy. Set aside.
2. **2. Prepare the Filling:**In a large bowl, mix together ricotta, Parmesan, egg, garlic powder, salt, pepper, and Italian seasoning until smooth. Fold in chopped shrimp and fresh spinach.
3. **3. Assemble the Rolls:**Lay out your cooked lasagna sheets. Spoon the filling across each sheet, then roll them up tightly. Place each roll seam-side down in a greased baking dish.
4. **4. Add the Sauce and Cheese:**Pour the roasted pepper sauce evenly over the rolls. Sprinkle mozzarella on top.
5. **5. Bake:**Bake in a preheated 375°F (190°C) oven for 20-25 minutes, or until bubbling and golden around the edges.
6. **6. Serve Hot:**Garnish with fresh basil or extra Parmesan if desired. Serve immediately and enjoy!
7. **Tips for Success:** Don't overcook the pasta sheets-al dente is best so they hold their shape when rolled.
8. **Use tail-off shrimp for easier prep.** You can also sub with small cooked prawns or even scallops.
9. **Fresh spinach wilts easily in the filling-no pre-cooking required.**
10. **Let the dish rest for 5 minutes after baking to help set the filling before slicing.**
11. **Swaps & Variations:** Want a vegetarian version? Swap

shrimp for sautéed mushrooms or chopped artichokes.

12. No ricotta? Try cottage cheese blended smooth, or even cream cheese in a pinch.
13. Extra heat? Add a pinch of red pepper flakes to the sauce or filling.
14. Serving Suggestions & Pairings: These pasta rolls pair beautifully with:
15. A crisp green salad with lemon vinaigrette
16. Garlic bread or crusty baguette to soak up that luscious sauce
17. A light dessert like : No-Bake Oreo Cream Pie for contrast
18. Or follow up with cozy flavors like : Cajun Chicken Sausage Gumbo if feeding a crowd
19. Leftovers & Storage: Fridge: Store leftovers in an airtight container for up to 3 days.
20. Freeze: Freeze unbaked rolls and sauce separately for future meals.
21. Reheat: Warm in the oven at 350°F until heated through, covered with foil to prevent drying.
22. More Recipes You'll Love: Love this comforting yet elevated pasta dish? Try these favorites next:
23. Instant : Pot Lasagna - all the flavor, none of the layering stress
24. Chicken : Enchiladas - creamy, cheesy, and guaranteed to disappear
25. Dorito : Casserole - a crunchy, spicy dinner shortcut you'll crave again and again

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-shrimp-spinach-pasta-rolls-with-roasted-pepper-sauce-elegant-comfort-in-every-bite/>