

Easy Shrimp & Spinach Lasagna Roll-Ups with Creamy Pepper Sauce

Creamy Shrimp & Spinach Pasta Roll



OVEN
375°F

TIME
25 min

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INGREDIENTS

For the Sauce:

- 1/2 cup heavy cream
- 1 jar (12 oz) roasted red peppers, drained
- 1 tbsp olive oil
- 1/2 tsp smoked paprika

For the Filling:

- 1 cup ricotta cheese
- 1 egg, beaten
- 1/2 tsp garlic powder
- 1/2 tsp Italian seasoning
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 cup grated Parmesan
- 1 1/2 cups cooked shrimp, chopped
- 1 cup fresh spinach, chopped

To Assemble:

- 12 cooked lasagna sheets
- 1 cup shredded mozzarella

Directions:

- 1 Make the Roasted Pepper Sauce:
- 2 Prepare the Filling:
- 3 Roll the Pasta:
- 4 Add the Sauce & Cheese:
- 5 Bake:
- 6 Serve:

Tips for Success:

Don't overfill the rolls - You want a generous layer, but not so much that it spills.

Use cooked shrimp - Or cook raw shrimp briefly before mixing into the filling.

Add a veggie boost - SautØed mushrooms or roasted zucchini work beautifully.

Short on time? Use oven-ready noodles and soften them with hot water.

Serving Suggestions:

? Blueberry Lemonade - refreshingly tart and sweet.

? Beer Cheese Dip - a creamy starter for gatherings.

? Cheese-Stuffed Chicken Wontons - crunchy, dippable appetizers.

? Brownie Bombs - the ultimate post-dinner treat.

DIRECTIONS

1. **Make the Roasted Pepper Sauce:** Blend roasted red peppers, heavy cream, olive oil, and smoked paprika until smooth. Set aside.
2. **Prepare the Filling:** In a bowl, combine ricotta, Parmesan, egg, garlic powder, salt, pepper, and Italian seasoning. Fold in chopped shrimp and spinach.
3. **Roll the Pasta:** Lay out cooked lasagna sheets. Spread filling evenly on each, roll tightly, and place seam-side down in a greased baking dish.
4. **Add the Sauce & Cheese:** Pour roasted pepper sauce over the rolls. Sprinkle with shredded mozzarella.
5. **Bake:** Preheat oven to 375°F (190°C). Bake uncovered for 20-25 minutes, until bubbly and golden on top.
6. **Serve:** Let cool for 5 minutes, garnish with fresh parsley or basil, and serve hot.
7. **Tips for Success:** Don't overfill the rolls - You want a generous layer, but not so much that it spills.
8. **Use cooked shrimp - Or cook raw shrimp briefly before mixing into the filling.**
9. **Add a veggie boost - SautØed mushrooms or roasted zucchini work beautifully.**
10. **Short on time? Use oven-ready noodles and soften them with hot water.**
11. **Serving Suggestions:** Serve this comforting dish with:
12. ? Blueberry Lemonade - refreshingly tart and sweet.
13. ? Beer Cheese Dip - a creamy starter for gatherings.

14. ? Cheese-Stuffed Chicken Wontons - crunchy, dippable appetizers.
15. ? Brownie Bombs - the ultimate post-dinner treat.
16. ? Grasshopper Pie - minty, creamy, and no-bake perfection.
17. Storage & Reheating: Store leftovers in an airtight container in the fridge for up to 3 days.
18. Reheat covered in the oven at 350°F for 15-20 minutes, or microwave in short bursts.
19. Freeze tightly wrapped unbaked rolls with sauce for up to 1 month-just thaw and bake when ready.
20. More Recipes You'll Love: Blueberry Lemonade
21. Beer : Cheese Dip
22. Cheese-: Stuffed Chicken Wontons
23. Brownie : Bombs
24. Grasshopper : Pie
25. Final Thoughts: These Creamy Shrimp & Spinach Pasta Rolls deliver the comfort of a creamy pasta bake with the elegance of a plated entree. They're impressive enough for guests but easy enough for a weeknight, and that roasted pepper sauce? You'll want to put it on everything.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-shrimp-spinach-lasagna-roll-ups-with-creamy-pepper-sauce/>