

Bacon-Wrapped Kimchi Lasagna Rolls: The Ultimate East-Meets-West Comfort Food

Bacon-Wrapped Kimchi Lasagna Rolls



OVEN
375°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Kimchi Filling:

- 2 cups chopped cabbage kimchi, drained
- 1 lb ground beef (optional: use birria-style for rich depth)
- 1 Tbsp gochujang (optional, adds spicy-savory heat)
- 2 cloves garlic, minced

Ricotta Mixture:

- 1 cup ricotta cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 egg
- Salt & pepper to taste

Assembly:

- 8-10 cooked lasagna noodles (al dente)
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 cup cooked turkey bacon, chopped
- 8-10 whole turkey bacon strips (for wrapping rolls)
- Olive oil (for searing)

Swaps and Notes:

- No turkey bacon? Use regular bacon, but precook it halfway before wrapping to ensure crispiness.
- Vegetarian version? Skip the ground beef and double the kimchi for an extra-fermented punch.
- No gochujang? Sub with sriracha or your favorite chili paste-or skip entirely for a milder bite.
- Make ahead? Yes! Assemble the rolls, refrigerate,

and sear/bake just before serving.

Instructions:

1. Prepare the Kimchi-Beef Filling:

Heat a skillet with a little olive oil over medium heat.

SautØ garlic until fragrant (about 30 seconds).

Add ground beef and cook until browned, breaking it up as it cooks.

Stir in chopped kimchi and gochujang.

Cook for 3-4 minutes until the flavors combine.

Remove from heat and set aside.

2. Mix the Ricotta Base:

In a bowl, mix ricotta, Parmesan, egg, salt, and pepper until smooth and creamy.

3. Assemble the Rolls:

Lay out a lasagna noodle flat on a clean surface.

Spread about 2 Tbsp of the ricotta mixture.

Top with 2-3 Tbsp of the kimchi-beef mixture.

DIRECTIONS

1. Prepare the Kimchi-Beef Filling: Heat a skillet with a little olive oil over medium heat.
2. SautØ garlic until fragrant (about 30 seconds).
3. Add ground beef and cook until browned, breaking it up as it cooks.
4. Stir in chopped kimchi and gochujang.
5. Cook for 3-4 minutes until the flavors combine. Remove from heat and set aside.
6. Mix the Ricotta Base: In a bowl, mix ricotta, Parmesan, egg, salt, and pepper until smooth and creamy.
7. Assemble the Rolls: Lay out a lasagna noodle flat on a clean surface.
8. Spread about 2 : Tbsp of the ricotta mixture.
9. Top with 2-3 Tbsp of the kimchi-beef mixture.
10. Sprinkle with a pinch of cheddar and mozzarella.
11. Roll jelly-roll style and press gently to seal.
12. Wrap with Turkey Bacon: Wrap one strip of turkey bacon around each roll.
13. Use a toothpick if needed to secure.
14. Sear to Crisp: Heat a skillet over medium heat with a drizzle of oil.
15. Place rolls seam-side down.
16. Sear each side until turkey bacon is crispy and golden.
17. Bake to Finish: Transfer rolls to a baking dish.
18. Top with the remaining cheddar and mozzarella.
19. Bake at 375°F (190°C) for 10-12 minutes, or until cheese melts and bubbles.

20. Serve: Let rest for a few minutes.
21. Remove toothpicks, garnish with chopped bacon or scallions, and serve hot.
22. Tips for Success: Drain the kimchi well to avoid soggy rolls.
23. Don't overfill the noodles-it makes rolling harder and messy.
24. Use al dente noodles so they hold their shape when rolled.
25. Crisp that bacon! Searing before baking is key for texture.

SWAPS & NOTES

Use regular bacon, but precook it halfway before wrapping to ensure crispiness.

Skip the ground beef and double the kimchi for an extra-fermented punch.

Sub with sriracha or your favorite chili paste-or skip entirely for a milder bite.

Assemble the rolls, refrigerate, and sear/bake just before serving.

TIPS FOR SUCCESS

Drain the kimchi well to avoid soggy rolls.

Don't overfill the noodles-it makes rolling harder and messy.

Use al dente noodles so they hold their shape when rolled.

Searing before baking is key for texture.

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

Original recipe: <https://chefmaniac.com/bacon-wrapped-kimchi-lasagna-rolls-the-ultimate-east-meets-west-comfort-food/>