

Fried Lasagna Rolls That Are Crispy on the Outside and Cheesy on the Inside

Fried Lasagna Rolls ? These Were Insane!



OVEN
375°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 10-12 lasagna noodles, cooked al dente
- 1 cup ricotta cheese
- 1 cup shredded mozzarella
- $\frac{1}{2}$ cup grated Parmesan
- 1 egg
- 1 cup cooked Italian sausage or ground beef (optional)
- 1 tsp Italian seasoning
- $\frac{1}{2}$ tsp garlic powder
- Salt and pepper to taste
- 2 cups breadcrumbs
- 2 eggs, beaten (for breading)
- 1 cup flour
- Oil for frying
- Marinara sauce for dipping

DIRECTIONS

- 1.** Step 1: Make the Filling: In a large bowl, combine ricotta, mozzarella, Parmesan, 1 egg, cooked sausage (if using), Italian seasoning, garlic powder, salt, and pepper. Mix until smooth and fully combined.
- 2.** Step 2: Fill and Roll: Lay cooked lasagna noodles flat on a clean surface. Spread 2-3 tablespoons of filling evenly along each noodle.
- 3.** Roll tightly from one end to the other and set aside seam-side down.
- 4.** Step 3: Set Up the Breading Station: Prepare three shallow bowls:
- 5.** Flour
- 6.** Beaten eggs
- 7.** Breadcrumbs
- 8.** Dip each roll in flour, then egg, then coat completely in breadcrumbs. Press gently to ensure a full coating.
- 9.** Step 4: Fry to Golden Perfection: Heat about 2 inches of oil in a deep pan to 350°F.
- 10.** Carefully fry rolls for 3-4 minutes per side, or until golden brown and crispy.
- 11.** Transfer to paper towels to drain excess oil.
- 12.** Step 5: Serve: Serve hot with warm marinara sauce for dipping. The crispy exterior and melty interior are absolute perfection.

SWAPS & NOTES

Spice it up: Mix red pepper flakes into the ricotta filling.

Cheese swap: Try provolone or fontina for a different melt

factor.

Air fryer option: Spray generously and cook at 375°F for 8-10 minutes, flipping halfway.

If you're feeling ambitious, pair these with a homemade sauce like my Classic Spaghetti Recipe with Homemade Sauce for next-level flavor.

TIPS FOR SUCCESS

Don't overcook noodles - they should be flexible but not mushy.

Seal the seam side down before breading.

Fry in batches to avoid overcrowding.

Maintain oil temperature at 350°F for best crispiness.

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

Original recipe: <https://chefmaniac.com/fried-lasagna-rolls-that-are-crispy-on-the-outside-and-cheesy-on-the-inside/>