

Lasagna Rolls That Turn Classic Comfort Food Into the Perfect Weeknight Dinner

1 medium onion, finely chopped



OVEN
375°F

TIME
30 to 40 min

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INGREDIENTS

- 12 lasagna sheets
- 1 tablespoon oil
- 1 medium onion, finely chopped
- 3 cloves garlic, minced
- 1 to 1.3 pounds ground beef, 90% lean
- Salt, to taste
- 1/2 teaspoon ground pepper
- 1/2 cup bell pepper, finely chopped
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 can marinara sauce (24 ounces)
- 2 tablespoons tomato paste, optional
- 1 package cream cheese (8 ounces), softened, or ricotta cheese
- 1 cup mozzarella cheese, shredded, plus more for topping
- 1/4 cup parsley, chopped, plus more for garnish

DIRECTIONS

1. Cook the lasagna sheets according to package directions until al dente. Drain and lay them flat so they do not stick together.
2. Preheat your oven to 375°F.
3. In a large skillet, heat the oil over medium heat. Add the onion and garlic and cook just until softened and fragrant, without browning.
4. Add the ground beef, salt, pepper, oregano, basil, and bell pepper. Break up the meat with a spatula and cook until the beef is no longer pink.
5. Stir in the marinara sauce and tomato paste, if using. Taste and adjust seasoning if needed. Bring the sauce to a simmer, then turn off the heat.
6. In a bowl, combine the softened cream cheese or ricotta, mozzarella cheese, and chopped parsley. Mix until smooth and well combined.
7. Spread about 1/2 cup of the meat sauce over the bottom of a baking dish.
8. Lay the cooked lasagna noodles out on a clean surface or baking sheet. Spread the cheese mixture evenly over each noodle, then top with about 1 tablespoon of the meat sauce.
9. Roll up each noodle and place it seam side down in the prepared baking dish.
10. Spoon the remaining meat sauce over the rolls and top with extra mozzarella cheese.
11. Bake for 30 to 40 minutes, or until hot and bubbly and the cheese is melted.
12. Broil for 2 to 3 minutes at the end if you want the top lightly golden brown.

13. Garnish with chopped parsley and serve warm.

SWAPS & NOTES

Ricotta and cream cheese both work well here, but they give slightly different results.

Ricotta makes the filling feel more traditional, while cream cheese creates an extra creamy, rich center that almost melts into the sauce as the rolls bake.

Lean ground beef keeps the dish hearty without becoming too greasy, but you can also use ground turkey or Italian sausage if that is what you have on hand.

A blend of mozzarella and Parmesan on top would also be delicious if you want a little more cheesy depth.

TIPS FOR SUCCESS

Do not overcook the lasagna noodles.

Al dente pasta is easier to roll and less likely to tear or become too soft after baking.

Lay the noodles flat after boiling so they do not stick together.

A lightly oiled baking sheet or parchment-lined surface works well for this step.

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

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