

Lasagna Rolls with Italian Chicken Sausage & Turnip Greens

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Cooking With Carolyn

Ingredients

Yield: 12 Lasagna Rolls

- 1- 1 Pound Box Lasagna Pasta
- 1 to 1½ Quarts of Pasta Sauce (Chunky Marinara or Easy Marinara)
- 2 Tablespoons Extra Virgin Olive Oil
- ½ Cup Onion, diced
- 2-3 Cloves Garlic, finely chopped
- 1 Pound Sweet Italian Chicken or Italian Turkey Sausage, casings removed
- 1- 1 Pound Bag Frozen Turnip Greens, thawed, drained of all their liquid
- 1 Teaspoon Red Pepper Flakes (optional)
- 1/8 Teaspoon Ground Nutmeg
- To Taste Kosher Salt
- To Taste Black Pepper
- 2 Cups Ricotta Cheese
- 1½ Teaspoons Dried Thyme
- 1½ Teaspoons Dried Oregano
- 1½ to 2 Teaspoons Grand Diamond All Purpose Seasoning
- 2 Eggs, beaten
- 4 to 8 Ounces Fresh Mozzarella Cheese

Directions

Preheat oven to 375 Degrees

Boil the lasagna pasta. Remember to cook the pasta at least 1 minute short of the manufacturer's cooking time. Drain. Brush or spread a light coating of olive oil on each lasagna noodle. Set aside.

In a medium sauce pan over medium-high heat, add 2 tablespoons of olive oil and sauté the onions until soft. Next, add the garlic and cook for another minute. Add the Italian Sausage and

sauté for about 8 to 10 minutes. Remove the sausage and onions from the pan using a slotted spoon and place in a large bowl leaving the residual olive oil in the pan.

Next, sauté the greens in the same pan, and oil, as the sausage over medium-high heat. (**Note:** If the pan seems dry go ahead and add one or two tablespoons of olive oil.) Add the red pepper flakes, nutmeg, salt and pepper to taste. Cook for about 5 minutes. Add the greens to the sausage mixture and allow to cool for about 10 minutes.

Combine the ricotta cheese, thyme, oregano, Grand Diamond All Purpose Seasoning with the meat mixture. Mix well. Taste the mixture to check the seasoning then add the beaten eggs. Stir well.

(**Note:** At this time, heat the pasta sauce over medium heat while finishing the rest of the recipe.)

On a flat surface, lay out one lasagna noodle, spread $\frac{1}{4}$ cup of filling over the length of the noodle. Roll and set aside. Repeat with the remaining lasagna and filling.

Brush or spread a couple of tablespoons of olive oil into a large baking dish. Pour about 1 to 2 cups of sauce in the bottom of the pan. Place the lasagna rolls into the dish. Pour the remaining sauce over the top of the rolls and top with mozzarella cheese.

Baked uncovered for 25 to 30 minutes at 375 degrees. Serve hot.