

*From the kitchen of David and Jennifer Deaven*

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Servings: 8  
(E) Bake 350F for 20 minutes.

## Vegetarian/Tofu Lasagne Rollups

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- A: 16 uncooked lasagna noodles  
B: 1# tofu  
2 eggs  
1/2C grated hard cheese (parmesan, romano)  
1T lemon juice  
1/2C chopped herbs (parsley, basil, chives, oregano)  
salt and pepper to taste  
C: 4C marinara sauce  
D: 1C shredded mozzarella cheese  
E: 1/4C grated hard cheese
1. Cook (A) ~7min until al dente; rinse and drain.  
(Variation: stuff manicotti shells in the usual manner insted of using lasagne noodles.)
  2. Combine and mix (B) until coarse-crumbly.
  3. Place some sauce (C) in the bottom of a 9x13" baking dish. For each noodle, spoon some of (B) across one side and roll up lengthwise, then place in dish.
  4. Top with (D), then finally with remaining sauce (C) and



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