

Spinach and Mushroom Lasagna Roll-ups with Gorgonzola Cream Sauce

This recipe comes from Rachel Ray's new cookbook for children, "Cooking Rocks"

16 cremini mushroom caps, cleaned with a damp towel, finely chopped in food processor

1 small yellow-skinned onion, finely chopped

2 cloves garlic, minced

2 tablespoons extra-virgin olive oil

1 (10-ounce) package frozen chopped spinach, defrosted and squeezed dry

Salt and pepper

1/4 teaspoon ground nutmeg or the equivalent of freshly grated

2 cups part skim ricotta

8 curly edge lasagna noodles, cooked to al dente (12 to 14 minutes)

1 cup fat free chicken broth

8 ounces Gorgonzola, crumbled

1/2 cup heavy cream

1 to 1 1/2 cups shredded mozzarella

In a medium skillet over moderate heat, sauté mushrooms, chopped onions, and garlic in oil until mushrooms give off their juices and darken and onions are tender, about 7 or 8 minutes. Season with salt and pepper; the salt will help draw water out of the vegetables as they cook.

Add dry chopped spinach to the pan and heat through for 1 minute. Adjust seasonings with salt, pepper, and a little nutmeg. Add ricotta and stir into mixture to heat cheese through, 1 minute longer. Remove pan from heat but leave in the warm skillet.

Heat broth in a small pan over moderate heat. Melt Gorgonzola into broth and bring liquid to a bubble. Stir in cream and thicken sauce 2 minutes.

Place cooked lasagna noodles on a large work surface or cutting board. Spread lasagna noodles with a layer of spinach-mushroom filling. Roll up pasta and arrange the 8 bundles in a shallow casserole dish. Pour warm sauce over roll-ups and top with mozzarella. Place casserole under broiler to melt cheese.