
Tigger's Lasagna Rolls

- 1 box lasagna noodles, cooked and cooled.
- 2 Tablespoons butter
- 1 8oz cream cheese, softened
- 1 8oz sour cream
- 1 8oz part-skin Ricotta cheese
- 1/4 cup grated Parmesan cheese, plus a little more for sprinkling.
- pepper to taste
- 1 24oz jar spaghetti sauce (or homemade, if you prefer)
- 2 cups shredded Mozzarella cheese

Preheat oven to 350 degrees. Lightly grease a 9" x 13" baking dish.

In a large mixing bowl, combine softened cream cheese, sour cream, Ricotta, Parmesan and black pepper. Chill for 10-15 minutes, just to make it easier to work with.

Lay your cooled lasagna noodles out in your baking dish, and fill each one with your cream cheese mixture. Roll it up, jelly-roll-style. Place each roll side by side. Pour the sauce over the messy rolls in the baking dish, making sure to spread it around and cover all of the noodles so they don't get crunchy in the oven. Top with Mozzarella cheese and a sprinkling of Parmesan cheese. Bake, uncovered, for about 30 minutes, or until cheese is melted and slightly browned and the dish is bubbly.

Serve with a green salad and some garlic bread for a special Italian feast!

This is a great meatless dish, but is also delicious with ground beef or Italian sausage cooked into the sauce!

This dish is featured on the blog as a "make-ahead meal". I usually make it a day ahead, but I don't add the sauce and cheeses until just before baking.