



How to...



WARNING!
Ask an adult's permission before using the stove or oven.



Make cheesy veggie lasagna rollups

Ingredients

- Kosher salt
- 12 lasagna noodles
- 4 tablespoons butter
- 1 tablespoon finely chopped fresh sage, plus small leaves for garnish
- One 15-ounce can of butternut squash puree
- ½ cup heavy cream
- Freshly ground black pepper
- 1 cup whole-milk ricotta cheese
- ½ cup grated Parmesan cheese
- 1 egg, beaten
- 2 cups shredded mozzarella cheese

Instructions

1. Bring a large pot of salted water to a boil and cook the lasagna noodles according to the package directions. With an adult's help, drain them well. Spread noodles on a baking sheet, then pat dry with a paper towel.
2. Melt the butter in a small saucepan over medium heat. Add the tablespoon of sage and cook, stirring, 1 minute. Stir in the squash puree and heavy cream and cook until the sauce thickens slightly, about 5 minutes.
3. Season to taste with salt and pepper.
4. Pour ⅔ cup of the squash sauce into a large mixing bowl and stir in the ricotta cheese. Add ¼ cup of the Parmesan cheese, the egg, ½ teaspoon salt, and 1 cup of the mozzarella cheese and stir.
5. Preheat oven to 400° F. Pour half of remaining squash sauce into a 9-by-13-inch baking dish.
6. Use the back of a spoon to spread about 2 tablespoons of the ricotta filling on top of each cooked noodle. Carefully roll up each noodle, being sure to keep the filling on the inside, and set it in the baking dish seam-side down. Pour the remaining squash sauce over the top of the rollups and sprinkle with the rest of the mozzarella cheese and Parmesan.
7. Bake until the mozzarella is melted and bubbly, about 25 minutes. Sprinkle with a few sage leaves.



ECO TIP
OF THE WEEK

CONSERVE ELECTRICITY

With fewer hours of daylight and more time spent indoors, you may be using more electricity in your home. This could include turning on lights as it gets dark, watching TV, using a computer, charging devices, or heating up food in the microwave. It's important to remember that electricity shouldn't be wasted and doing so can harm the environment. This is because most of our electricity is made using methods that can cause pollution. To help save electricity—and lower your family's electric bill—you can turn off computers, TV, and lights when you're not using them. Unplug devices when they're charged too.

