



PANCETTA VODKA LASAGNA ROLL-UPS



Cheese Lasagna Roll-Ups served over a vodka sauce made with pancetta, heavy cream and marinara sauce, garnished with shaved parmesan cheese and chiffonade basil. Yield: 1 Serving

Ingredients:

3 Each	Cheese Lasagna Roll-Ups [#73987]	½ Cup	Heavy Cream
¼ Cup	Pancetta, Chopped	¼ tsp.	Red Pepper Flakes
2 Tbsp.	Vodka	To Taste	Salt & Pepper
¾ Cup	Marinara Sauce	Garnish	Parmesan Cheese, Shaved
		Garnish	Basil, Chiffonade

Directions:

1. Preheat an oven to 350°F.
2. Heat a medium sauté pan on medium-high heat.
3. Add the pancetta and cook for 4-5 minutes, or until crisp.
4. Deglaze the pan with the vodka, then add in the marinara sauce, heavy cream, red pepper flakes, salt and pepper.
5. Simmer to the sauce for 8-10 minutes, or until reduced to make the vodka sauce.
6. Pour half of the vodka sauce into a greased baking dish.
7. Place the **Cheese Lasagna Roll-Ups** and the remaining vodka sauce on top.
8. Cover the dish with foil, then bake for 50 minutes, until heated throughout.
9. Place the **Cheese Lasagna Roll-Ups** onto a serving dish and garnish with parmesan cheese and basil.

