



Turkey Alfredo Roll-Ups

Yield: 10 servings

Ingredients:

6 tablespoons butter (plus more greasing the dish)
 6 tablespoons flour
 5 cups milk
 Juice of 2 lemons
 4 teaspoons chopped parsley
 4 garlic cloves, minced
 4 tablespoons cream cheese, softened
 4 cups JENNIE-O[®] Savory Ground Turkey Crumbles, thawed
 1 cup finely grated Parmesan
 16 cooked lasagna noodles, you will be making a few extra, in case they break
 Kosher salt
 Freshly ground black pepper

Directions:

1. Preheat oven to 350°F. Butter a large casserole dish and set aside.
2. Melt butter in a large skillet over medium heat.
3. Add garlic and sauté until garlic is fragrant, about 30 seconds.
4. Whisk the flour into the butter and garlic and cook until the mixture is bubbling and golden, 1 minute more.
5. Gradually pour in milk, whisking constantly.
6. Bring mixture to a simmer, then stir in cream cheese and Parmesan.
7. Let simmer until the sauce thickens, about 2 to 3 minutes.
8. Add lemon juice and a little parsley. Season to taste with salt and pepper. Then stir in turkey crumbles.
9. Spoon a thin layer of sauce onto the bottom of the baking dish.
10. Lay cooked noodles in a single layer on a cutting board or baking sheet.
11. Spread turkey Alfredo mixture on each noodle, then roll up the lasagna noodle.
12. Lay the roll-ups in the baking dish seam side-down.
13. Spoon more sauce on top of the roll-ups.
14. Bake for 15-20 minutes, until the sauce is bubbly and beginning to brown.
15. Garnish with more parsley and serve warm.

Recipe and photo courtesy of Jennie-O