

Creamy, delicate mozzarella brings old world flavor to your meals. Once available only in southern Italy, it is now a spirited part of American cooking.

This soft, moist, subtly sweet cheese has done more for the reputation of pizza than any pepperoni could ever dream of. The wonderfully

stringy texture of melted mozzarella can make eating downright fun. Lightly breaded and deep-fried, mozzarella becomes crispy, golden outside and deliciously chewy inside.

And, of course, lasagna wouldn't be lasagna without layers of luscious mozzarella cheese.

**CHEESE GIVES YOU
MORE
CALCIUM**



Not only does cheese taste good, but because it's made from fresh wholesome milk it's one of nature's most concentrated food sources of calcium.

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Melted, on pizza bread and snacks.



Sliced, as a topping on soups.



Melted to complement sandwiches.

Quick Lasagna Roll-Ups

6 servings

- 12 lasagna noodles
- 2 tablespoons butter
- 1 medium onion
- 1 1/2 cups (oz. each) frozen chopped spinach, thawed and well-drained
- 1 1/2 cups shredded Mozzarella cheese
- 1/2 cup sour cream

- 1 egg, slightly beaten
- 1/4 cup (1/2 stick) butter
- 1/4 cup all-purpose flour
- 1 1/2 teaspoon instant chicken bouillon
- 1/2 teaspoon pepper
- 1 cup light cream OR half and half
- 1 cup milk
- 1/2 cup grated Parmesan cheese

Preheat oven to 350°. Cook lasagna noodles according to package directions. Cool in large bowl of cold water; set aside. Sauté onion in 2 tablespoons butter until tender, about 5 minutes. Combine spinach, onions, 1/2 cup Mozzarella cheese, sour cream and egg; set aside. Melt 1/4 cup butter in a saucepan. Stir in flour, bouillon and pepper. Stir in milk and cream. Bring to boil, stirring constantly. Boil and stir 1 minute. Remove noodles from water. Pat dry with paper towels. Spread about 1/4 cup spinach mixture over each noodle. Roll up jelly roll fashion starting at short end. Spread a small amount of sauce on bottom of buttered 2-quart rectangular baking dish. Place rolls in dish. Spoon remaining sauce over roll-ups. Sprinkle with Parmesan cheese. Bake 30 to 35 minutes, or until hot and bubbly.



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