

Crab Stuffed Lasagna Ruffles



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

8 lasagna noodles

2t olive oil

1 onion, chopped

1/4 pound mushrooms, chopped

1t basil, dried

1/2c chicken broth

1 1/2t cornstarch

8z cream cheese, fat~free

1/2c sour cream

1 ~ 14 1/2oz can artichoke hearts,
drained, chopped

1 pound crab meat, drained

2/3c mozzarella cheese, shredded

Preheat oven to 350. Cook lasagna noodles according to box directions. Drain and rinse with warm water.

In large skillet over medium heat, heat oil and cook onion, mushrooms, garlic and basil until onion is limp, 6~8 minutes. Mix chicken broth and cornstarch together in small bowl and pour into skillet with mushrooms. Stir well. Add cream cheese and stir until melted.

Mix in sour cream, artichokes and crab. Remove from heat. Lay lasagna noodles flat and spread crab mixture over noodles. Roll noodles jelly~roll fashion and lay into baking pan

Sprinkle rolled noodles with shredded cheese. Bake 25~30 minutes or until filling is hot and bubbly.

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The logo for Meijer, featuring the word 'meijer' in a red, lowercase, sans-serif font with a blue dot above the 'i'.

Debbie Spangler ~ Certified Personal Chef

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