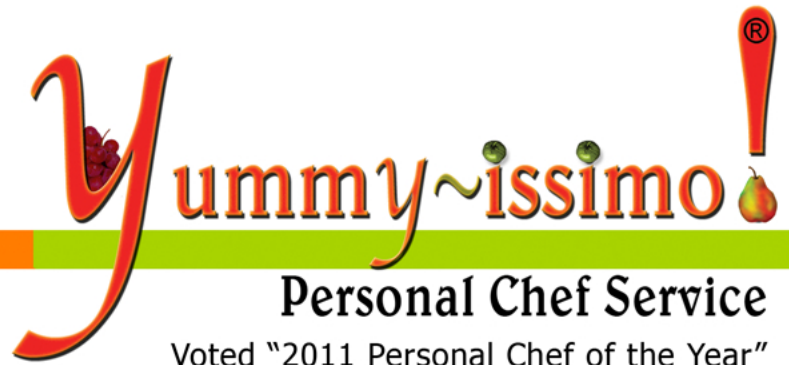


# Crab Stuffed Lasagna Ruffles



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 4

8 lasagna noodles

1 1/2t cornstarch

2t olive oil

8z cream cheese, fat~free

1 onion, chopped

1/2c sour cream

1/4 pound mushrooms, chopped

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

1t basil, dried

1 pound crab meat, drained

1/2c chicken broth

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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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