Tomato Pesto & Pancetta Lasagna Rolls

Servings: 6 rolls | Difficulty: Easy | Prep Time: 20 minutes | Total Time: 45 minutes

About the Dish:

Lasagna night gets a flavorful twist with these Tomato Pesto and Pancetta Lasagna Rolls. Creamy ricotta, tangy tomato pesto, and freshly grated Parmesan are layered with Volpi pancetta for a rich, savory bite in every roll. Baked in marinara until bubbly and golden, this cozy pasta dish is made for chilly evenings and gathering around the table.

Ingredients:

- (8 oz) Volpi Sliced Pancetta
- (6) Lasagna Noodles
- (3/4 cup) Parmesan Cheese, grated
- (1 cup) Ricotta Cheese
- (1/4 cup) Sundried Tomato Pesto
- (2 cups) Pasta Sauce
- Fresh Basil Leaves
- Olive Oil

Directions:

1. Preheat the oven to 375°F.
2. Boil lasagna noodles until just pliable but still slightly undercooked. Drain carefully, pat dry, and lay flat on a lightly oiled surface.
3. In a skillet over medium heat, cook the pancetta for about 1–2 minutes per side, until lightly browned and cooked through but still flexible enough to roll. Transfer to a plate and let cool slightly. Cut slices in half if needed to fit the noodles.
4. In a bowl, mix the ricotta, sun-dried tomato pesto, and ½ cup Parmesan until smooth and combined to make a filling.
5. Assemble the rolls by cutting each lasagna noodle lengthwise into two strips. Overlap the ends of the strips slightly to create one longer strip. Spread a thin, even layer of filling over each strip, then arrange two slices of pancetta along the length. Add fresh basil leaves intermittently. Roll each strip into a spiral.
6. Prepare to bake by spreading a thin layer of pasta sauce in the bottom of an oven-safe baking dish. Arrange the rolls seam-side down with the frilled ends facing up. Sprinkle with the remaining ¼ cup Parmesan.
7. Bake uncovered at 375°F on the center rack for 20–30 minutes, until the sauce is bubbling, the centers are heated through, and the cheese is lightly golden. Check at 20 minutes. If the tops brown too quickly, loosely cover with foil.
8. Garnish and serve. Finish with fresh basil and additional Parmesan, if desired. Serve warm.