"Lasagna-Style" Potato Roll

Easy 4 Servings 55 min.



Spicy ground meat sauce, melted cheese, and crispy potato slices—this roll is the ultimate comfort food. Inspired by Italian lasagna, it combines hearty flavors with rustic charm. Whether for a family meal or as a special treat on an ordinary day, the “Lasagna-Style” Potato Roll brings the full flavor of Italy straight from the oven to your table—simple, filling, and just delicious.

Ingredients

500 g waxy potatoes

250 g grated cheese

Salt and pepper

oil

Ground beef sauce:

500 g ground beef

700 g ORO di Parma strained tomatoes in a glass bottle

1 carrot

1 onion

3 garlic cloves

2 tsp oregano

1 tsp sweet paprika

Salt and pepper

2 tbsp olive oil

Topping:

100 g sour cream

5 cherry tomatoes

Basil

Step 1: The Preparation

First, peel the potatoes and slice them very thinly. Peel the onion, garlic, and carrot, and dice them finely. Preheat the oven to 200°C (top and bottom heat).

Step 2: The Potato Roll

Spread 150 g of grated cheese on a baking sheet lined with parchment paper. Arrange the potato slices on top in an overlapping pattern, brush with oil, and season with salt and pepper. Bake in the oven for about 30 minutes until golden brown, then let cool slightly.

Step 3: The Ground Meat Sauce

Meanwhile, brown the ground meat in a skillet until crumbly. Add the diced onion and cook together. Then add the garlic and carrot and cook briefly. Deglaze with the strained tomatoes and add oregano, paprika, salt, and pepper. Cover and let everything simmer over low heat for about 15 minutes.

Step 4: The Finale

Once the potato sheet has cooled, spread the ground meat sauce evenly over it. Using the parchment paper, roll it up tightly and sprinkle the remaining cheese on top. Bake in the oven for another 10 minutes. Season the sour cream with salt and pepper and spread it over the roll after baking. Garnish with quartered cherry tomatoes and basil.

Used products:



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