
Potato Roll

Bake at 350 for 15 minutes.

1 potato
1 sweet potato
1 cup parmesan cheese
1 teaspoon salt
2 tablespoons olive oil
1 small onion
1 can rotel tomato
2 tablespoons parsley
1/2 teaspoon paprika
1/2 teaspoon pepper
2 cups spinach
1 clove garlic
1/2 cup ricotta cheese
1/2 cup mozzarella cheese

Using a mandolin, slice potatoes very thin and even. On parchment paper, sprinkle 1/2 of the parmesan cheese and spread out the potatoes evenly. Place the potatoes over the cheese so that each potato is overlapping the previous potato. Bake on 350 degrees for 30 minutes.

In a skillet, heat olive oil and carmelize the onions, about 15 minutes. Add tomatoes, parlsley, paprika, garlic, salt, and pepper. Fold in the wilted spinach and adjust seasoning. Remove from heat and fold int he ricotta and mozzarella cheese..

Take one end of th epotato sheet holding the parchment paper and begin rolling upward, making sure the ingredients are not coming out of the ends.