

vegan lasagna roll ups

Vegan Lasagna Roll Ups: A Delicious Twist on a Classic Favorite

Vegan lasagna roll ups offer a delightful and innovative way to enjoy the beloved Italian dish without any animal products. If you've ever thought lasagna was off-limits on a plant-based diet, think again. These roll ups bring all the comforting layers and flavors of traditional lasagna but in a fun, easy-to-serve format that's perfect for weeknight dinners, potlucks, or meal prep. Plus, they're a fantastic introduction for anyone curious about vegan cooking but hesitant to make big changes.

What Makes Vegan Lasagna Roll Ups Special?

Lasagna, traditionally made with layers of pasta, ricotta cheese, meat, and tomato sauce, can be quite heavy and time-consuming to prepare. Vegan lasagna roll ups reinvent this classic by using plant-based ingredients that are lighter yet still rich in flavor and texture. Instead of layering, the filling is spread over individual lasagna noodles, which are then rolled up and baked. This method not only looks appealing but also allows for even distribution of flavors in every bite.

Plant-Based Ingredients That Shine

One of the joys of vegan lasagna roll ups is experimenting with a range of wholesome fillings. Common ingredients include:

- **Tofu ricotta**: Made by blending firm tofu with nutritional yeast, lemon juice, garlic, and herbs. It mimics the creamy texture of traditional ricotta without dairy.
- **Cashew cream**: Soaked cashews blended into a silky sauce add richness and a subtle nutty flavor.
- **Vegetables**: Spinach, mushrooms, zucchini, and bell peppers are popular choices that add color, nutrients, and texture.
- **Plant-based cheese**: Many recipes use vegan mozzarella or parmesan to get that melty, cheesy topping.
- **Tomato sauce**: A vibrant marinara or arrabbiata sauce ties everything together with acidity and depth.

These ingredients create a balance of creaminess, freshness, and umami that make the dish satisfying for vegans and non-vegans alike.

How to Make Vegan Lasagna Roll Ups at Home

Making vegan lasagna roll ups might sound intimidating, but it's surprisingly straightforward. Here's a step-by-step guide to help you master this dish in your own kitchen:

Preparing the Pasta

Start by boiling lasagna noodles according to the package instructions until they are al dente. Be careful not to overcook as you want them pliable but firm enough to roll without tearing. Once cooked, drain and lay them flat on a sheet of parchment paper or a clean kitchen towel to cool.

Making the Filling

For the filling, you can choose a tofu-based ricotta or a cashew cream. For tofu ricotta, crumble firm tofu into a bowl and mix it with nutritional yeast, minced garlic, lemon juice, salt, pepper, and fresh herbs like basil or oregano. If using cashew cream, soak cashews in water for a few hours, then blend with lemon juice, garlic, plant-based milk, and seasonings until smooth.

Add sautéed spinach, mushrooms, or any other veggies you like to the filling for extra flavor and nutrition.

Assembling the Roll Ups

Lay each noodle flat and spread a thin layer of filling evenly over the surface. Roll the noodle tightly from one end to the other. Place the roll ups seam side down in a baking dish that has been lightly coated with tomato sauce. Once all noodles are rolled and arranged, cover them with a generous layer of marinara sauce and sprinkle with vegan cheese.

Baking Tips

Cover the dish with foil and bake at 375°F (190°C) for about 25-30 minutes. Remove the foil in the last 10 minutes to allow the cheese to brown and bubble. Let the roll ups cool for a few minutes before serving to help them set and make them easier to slice.

Why Vegan Lasagna Roll Ups Are Perfect for Every Occasion

Vegan lasagna roll ups are not just delicious—they're incredibly versatile. Here's why they make a fantastic addition to your recipe repertoire:

- **Portion Control:** Each roll up is a perfect individual serving, making it easier to manage portions.
- **Meal Prep Friendly:** You can assemble the roll ups ahead of time, refrigerate, and bake when ready, saving time on busy days.
- **Visually Appealing:** Their spiral shape adds a fun, elegant touch to any dinner table or buffet spread.

- **Customizable:** Easily swap ingredients to suit your taste or dietary needs—add vegan sausage, experiment with different herbs, or use gluten-free noodles.

Health Benefits of Vegan Lasagna Roll Ups

Beyond being a crowd-pleaser, vegan lasagna roll ups are packed with health benefits. Using whole-food plant-based ingredients means you're loading up on fiber, vitamins, and minerals without the saturated fat and cholesterol found in traditional dairy and meat-based lasagna.

Many recipes incorporate nutrient-dense vegetables like spinach and mushrooms, which are rich in antioxidants and support immune health. The use of legumes or tofu provides plant-based protein, essential for muscle repair and sustained energy. Plus, eliminating dairy can make this dish easier to digest for those with lactose intolerance or dairy allergies.

Incorporating Superfoods

To make your vegan lasagna roll ups even more nutritious, consider adding superfoods such as:

- **Chia seeds or flaxseeds:** Added to the filling for extra omega-3 fatty acids and fiber.
- **Nutritional yeast:** Besides flavor, it's a great source of B vitamins and protein.
- **Kale or Swiss chard:** Swap spinach for these to boost vitamin K and iron levels.

These small tweaks can elevate a tasty meal into a powerful health booster.

Creative Variations to Try

One of the best parts about vegan lasagna roll ups is how adaptable they are. If you're craving something different, try these variations:

Mediterranean Roll Ups

Fill the noodles with a mixture of vegan feta, sun-dried tomatoes, olives, artichokes, and fresh basil. Top with a tomato-oregano sauce for a bright, herbaceous flavor.

Butternut Squash & Sage

Use roasted butternut squash blended with cashew cream and sage for a creamy, slightly sweet filling. Pair with a white garlic sauce instead of traditional

marinara.

Mushroom and Walnut “Meat”

Sauté finely chopped mushrooms and walnuts with herbs and garlic to create a hearty, umami-packed filling that resembles ground meat. Combine with tofu ricotta and your favorite tomato sauce.

Tips for Perfecting Your Vegan Lasagna Roll Ups

Achieving the perfect vegan lasagna roll ups is a fun culinary adventure, but a few tips can make the process smoother:

- **Don't overfill the noodles**: Too much filling makes rolling difficult and can cause the noodles to break or the filling to spill out during baking.
- **Use fresh herbs**: They elevate the flavor profile far beyond dried spices.
- **Let the roll ups rest after baking**: This helps the layers set and makes serving easier.
- **Experiment with sauces**: While marinara is classic, pesto or a creamy cashew-based sauce can create exciting new taste experiences.
- **Consider no-boil noodles**: These can save prep time, but be sure to add extra sauce to keep them moist during baking.

Vegan lasagna roll ups are a wonderful gateway into plant-based cooking that combines comfort food vibes with healthful ingredients. Whether you're cooking for yourself, family, or friends, this dish is sure to impress and satisfy, proving that vegan meals can be just as indulgent and flavorful as their traditional counterparts.

Frequently Asked Questions

What ingredients are typically used in vegan lasagna roll ups?

Vegan lasagna roll ups usually include lasagna noodles, plant-based ricotta or tofu-based filling, spinach or other greens, marinara sauce, and dairy-free cheese alternatives.

How do you make vegan ricotta for lasagna roll ups?

To make vegan ricotta, blend firm tofu or soaked cashews with nutritional yeast, lemon juice, garlic, salt, and a bit of olive oil until creamy and smooth.

Can vegan lasagna roll ups be gluten-free?

Yes, by using gluten-free lasagna noodles or thinly sliced vegetables like zucchini or eggplant as wraps, vegan lasagna roll ups can be made gluten-free.

What are some good plant-based protein options for vegan lasagna roll ups?

Good plant-based protein options include tofu, tempeh, lentils, chickpeas, or textured vegetable protein (TVP) added to the filling or sauce.

How do you prevent vegan lasagna roll ups from drying out during baking?

Ensure the roll ups are well-coated with sauce, cover the baking dish with foil while baking, and include enough moisture in the filling to keep them from drying out.

Are vegan lasagna roll ups suitable for meal prepping?

Yes, vegan lasagna roll ups can be made in advance, refrigerated or frozen, and reheated easily, making them excellent for meal prepping and quick meals.

Additional Resources

Vegan Lasagna Roll Ups: A Culinary Exploration of Flavor and Nutrition

vegan lasagna roll ups have emerged as a popular alternative to traditional Italian lasagna, appealing not only to those who follow plant-based diets but also to food enthusiasts seeking a nutritious and flavorful meal option. This dish, characterized by rolled lasagna noodles stuffed with vegan-friendly fillings such as tofu ricotta, spinach, mushrooms, and tomato sauce, represents a creative twist on a classic comfort food. As the demand for plant-based meals increases globally, understanding the appeal, preparation, and nutritional aspects of vegan lasagna roll ups becomes increasingly relevant.

The Evolution of Vegan Lasagna Roll Ups

The culinary innovation behind vegan lasagna roll ups is rooted in the broader trend of adapting traditional recipes to suit vegan lifestyles. Originally, lasagna relied heavily on dairy products such as ricotta, mozzarella, and parmesan cheese, alongside meat-based sauces. However, with advancements in plant-based cooking techniques and the availability of vegan alternatives, chefs and home cooks have reimagined this dish without compromising on texture or taste.

The roll-up format offers distinct advantages over classic layered lasagna. By rolling the pasta around the filling, it ensures an even distribution of ingredients in every bite, enhancing the eating experience. This method also allows for creative fillings beyond the standard tomato and cheese, incorporating diverse vegetables, legumes, and plant-based proteins that cater to various dietary preferences.

Ingredients and Flavor Profile

A typical vegan lasagna roll up recipe uses lasagna noodles—either traditional wheat-based or gluten-free varieties—boiled until al dente. The filling often includes a blend of tofu or cashew-based ricotta substitutes, seasoned with garlic, nutritional yeast, lemon juice, and herbs like basil or oregano to mimic the creamy tang of dairy cheese. Vegetables such as spinach, zucchini, mushrooms, and roasted red peppers add layers of flavor and texture.

The tomato sauce, a critical component, can range from a simple marinara to a more complex arrabbiata or roasted tomato sauce, depending on the desired spice level and depth of flavor. The final assembly involves spreading the filling onto each cooked noodle, rolling them up, placing them in a baking dish, topping with sauce, and baking until bubbly and golden.

Nutritional Insights and Health Benefits

One of the primary attractions of vegan lasagna roll ups lies in their nutritional profile. Compared to traditional lasagna, which can be high in saturated fats and cholesterol due to cheese and meat, the vegan version typically offers a lower fat content and higher fiber levels. Plant-based ingredients contribute essential vitamins, minerals, and antioxidants, promoting overall health.

Macronutrient Composition

- **Protein:** Vegan lasagna roll ups often include tofu, legumes, or nut-based cheeses, providing a good source of plant protein essential for muscle repair and immune function.
- **Carbohydrates:** The pasta contributes complex carbohydrates, serving as a primary energy source.
- **Fats:** Healthy fats from nuts or seeds used in vegan cheese substitutes support brain health and hormone production.
- **Fiber:** Vegetables and whole-grain pasta options increase dietary fiber, aiding digestion and satiety.

An analysis comparing vegan lasagna roll ups with their traditional counterparts reveals that the vegan dish generally contains fewer calories and less saturated fat, making it a favorable option for individuals managing heart health or weight.

Potential Nutritional Considerations

While vegan lasagna roll ups offer many health benefits, it is important to consider certain nutrients that may require attention in a plant-based diet. Vitamin B12, iron, and calcium are commonly found in animal products and may be lower in vegan meals unless fortified ingredients or supplements are included. Using fortified plant-based cheeses or incorporating leafy greens can help address these gaps.

Preparation Techniques and Culinary Tips

Crafting the perfect vegan lasagna roll ups demands attention to detail and an understanding of ingredient interactions. The texture of the filling is critical; too wet a filling can cause the noodles to become soggy, whereas too dry can result in a crumbly interior. Balancing moisture through the use of silken tofu or blended cashews, along with drained and chopped vegetables, is essential.

Choosing the Right Pasta

Selecting lasagna noodles that hold their shape during boiling and baking is crucial. Some brands offer no-boil noodles that simplify preparation, but these may require additional sauce to ensure adequate moisture. Gluten-free options cater to those with dietary restrictions but may behave differently during rolling due to their texture.

Enhancing Flavor Complexity

To elevate the dish, consider incorporating:

- Roasted garlic or caramelized onions in the filling for sweetness and depth.
- Fresh herbs such as thyme, rosemary, or sage to complement the tomato sauce.
- A drizzle of balsamic glaze or a sprinkle of toasted pine nuts before serving.

These enhancements transform vegan lasagna roll ups from a simple meal into a gourmet experience.

Market Trends and Consumer Reception

The rise in demand for vegan and plant-based meals has influenced restaurant menus and retail products. Vegan lasagna roll ups have gained traction not only among vegans but also flexitarians and health-conscious consumers. Foodservice providers report increased interest in plant-based Italian dishes, reflecting a broader movement toward sustainable and ethical eating.

Several ready-made vegan lasagna roll ups are now available in grocery stores, offering convenience without sacrificing flavor. Consumer reviews often highlight satisfaction with taste and texture, though some point out the higher price point relative to traditional frozen meals.

Environmental and Ethical Considerations

Beyond nutrition and taste, vegan lasagna roll ups contribute to reducing the environmental footprint associated with meat and dairy production. Plant-based ingredients typically require less water, land, and energy, and produce fewer greenhouse gases. This aligns with growing consumer awareness and demand for sustainable foods.

Final Thoughts on Vegan Lasagna Roll Ups

Vegan lasagna roll ups represent a confluence of tradition and innovation, offering a healthy, environmentally conscious alternative to classic lasagna. Their versatility in accommodating different fillings and sauces allows for personalization, while their nutritional benefits appeal to a broad audience. As interest in plant-based diets continues to grow, dishes like vegan lasagna roll ups are likely to become staples in both home kitchens and restaurant offerings, exemplifying how culinary creativity can meet evolving dietary preferences without compromising on flavor or satisfaction.

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vegan lasagna roll ups: Vegan Cookbook Jared Bangerter, 2018-02-07

vegan lasagna roll ups: Call Me Vegan Halle Burns, 2025-03-11 Halle Burns (@ballehurns) was still in college when she started posting viral videos about plant-based cooking on TikTok, and now millions of fans follow her for soothingly narrated content and easy, shareable recipe ideas. Since Halle was on a student budget at the time and often only had her trusty air fryer to do the actual cooking, she became really creative to fulfill her cravings in the simplest way possible. Recipes had to be attainable and failproof too, and that meant accessible ingredients in every grocery store, not just in overpriced gourmet markets. They needed to be quick to prepare using as few ingredients as possible, like her two-ingredient Tofu Dough and Spicy Citrus Vinaigrette, which can be made in advance and used to jazz up almost any vegetable. Or when you're in the mood for

carbs but don't have bread in the kitchen, Emergency Bread can be baked in a flash in a microwave oven. Now fans are begging for more, so Halle wrote a cookbook like no other. With incredibly fun photography throughout, Call Me Vegan offers recipes for every occasion which you won't find anywhere else. Her Snacks that Smack chapter includes Rice Paper Bacon Snack Strips, Kale Puffs, Crunchy Mushroom Crisps, and her spicy Angry Edamame. There are breakfast recipes like Cinnamon Sugar Tortilla Bowl and Chunky Cocoa-Banana Stovetop Granola. Of course, there are main dishes too like Lasagna Roll-Ups, Mushroom Pulled Pork, and Cheesy Vegan Mac. If you're reading these recipes and wondering how they can be vegan at all, then you're getting the idea of what makes Halle's cooking so special. There are also basics like Mixed Berry Chia Jam, Instant Plant Milk, and Tofu Cream Cheese, along with tips for stocking your pantry and essential kitchen tools--making this the perfect book for plant-based lifestyle newcomers and long-time vegans who are searching for easy ways to be more adventurous in the kitchen.

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vegan lasagna roll ups: *The Vegan Meat Cookbook* Miyoko Schinner, 2021-05-11 100+ hearty, succulent, people-pleasing meals featuring vegan meat, from comfort food classics and speedy weeknight dinners to global flavors and showstoppers, plus recipes for DIY vegan meats and cheeses. "When vegan cheese queen Miyoko Schinner pens a new cookbook, you don't walk to your nearest bookstore. You run. . . . Get ready for your weeknight dinners to never be the same."—VegNews From the Impossible Burger and Beyond Meat to MorningStar Farms, Boca Burgers, and more, plant-based meats are a growing trend for those who want to help the planet, animals, and their health but don't want to give up the meaty flavors they love. In *The Vegan Meat Cookbook*, bestselling author Miyoko Schinner guides you through the maze of products available on store shelves and offers straightforward guidance on how to best use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon to Hominy and Carne Asada Enchiladas with Creamy Green Sauce. Dig in to a satisfying vegan meal of Weeknight Shepherd's Pie with Bratwurst and Buttery Potatoes or Meaty, Smoky Chili. Wow your guests with Coq au Vin, Linguine with Lemon-Garlic Scallops and Herbs, or Lettuce Wraps with Spicy Garlic Prawns. For those interested in making their own vegan meats and cheese from scratch, there are recipes for Juicy Chicken, King Trumpet Mushroom Bacon, Easy Buffalo Mozzarella, Miyoko's famous Unturkey, and many more that you'll never find in stores. Whether you're cutting back on meat for your health, the environment, animal welfare, or affordability, *The Vegan Meat Cookbook* will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.

vegan lasagna roll ups: *Body After Baby* Jackie Keller, 2006-05-04 Nutrition expert Jackie Keller explains that women's bodies are designed naturally to drop pounds in the thirty days after childbirth. With this in mind, she developed a thirty-day nutrition and workout program composed of easy-prep meals and gentle daily workouts that take ten minutes or less to complete. The Body After Baby plan provides: - Meal plans and more than one hundred delicious recipes rich in the nutrients new moms need; - Helpful weekly shopping lists and label-reading tips; - Nonvegetarian and vegetarian meal options for both breast-feeding and bottle-feeding moms; - and fun movements that mom and baby can do together. Jackie Keller's unique, doctor-approved program has helped some of the most famous celebrities in Hollywood shed their baby weight. Now, women everywhere can follow her plan and not only learn how to lose weight but also how to create a healthy lifestyle for their families.

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vegan lasagna roll ups: Vegan Guide for Beginners: With 1000 + Global Vegan Recipes Judy Carter, So, you want to become vegan but you don't want to spend a ton of money or completely turn your life upside down? Here is the book to help you along the way! Before making the transition to a plant-based diet, new herbivores are encouraged to arm themselves with information. For any significant dietary change, it's important to embrace new habits healthfully. Vegan is more than what we buy or eat; it is a lifestyle dedicated to kindness and compassion for all. Health benefits are one of the main reasons why everyone should become a vegan. The primary benefits are: weight loss, lower cholesterol and blood pressure, less use of medication, avoiding

surgery and cancer, feeling more energized, and looking great. Vegans, in addition to being vegetarian, do not use other animal products and by-products such as eggs, dairy products, honey or any product derived from animal. Many vegans choose this lifestyle to promote a more humane and caring world. They know they are not perfect, but believe they have a responsibility to try to do their best, while not being judgmental of others. This book is an attempt to prompt you to have at least 2 vegan meals a day to save our planet and to keep you healthy.

vegan lasagna roll ups: Teff Love Kittee Berns, 2015-01-15 Why wait for a trip to your favorite Ethiopian restaurant? Import the delicious flavors of Ethiopia right to your own kitchen! Kittee Berns has demystified this cuisine so you can savor authentic Ethiopian food without ever leaving home. Discover how to source and use the tantalizing seasonings and savory ingredients that are the foundation of these unique dishes. Kittee introduces the holy trinity of Ethiopian cooking: a berbere spice blend, injera (the fermented sourdough staple), and ye qimem zeyet, a veganized clarified butter. Armed with these basics, you'll be ready to dazzle your family and friends with many of the popular dishes found on veggie combo platters in restaurants all over North America. From saucy wots, spicy stews, and succulent stir-fries to traditional injera-based dishes and fusion foods that blend these unique seasonings into a range of family favorites, fans of this cuisine will be thrilled. Recipes are almost entirely gluten- and soy-free, or can be made so with easy adaptations. You'll also find tips on tools and equipment to time-saving techniques and menu suggestions. Just pull up a mesob (a traditional woven stand or basket), perch your platter on top, and get ready to party Ethiopian style!

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vegan lasagna roll ups: The Plant-Forward Solution Charlotte Martin, 2021-11-30 It's easier and more exciting than ever to get more healthful plant foods on your plate—we are now transforming walnuts and lentils into taco meat and cashews into queso. So, why aren't we all doing it? Well, it's one thing to know that eating more plants is great for you and another thing entirely to commit to it. In this book, registered dietitian Charlotte Martin explains the science of why eating more plants can help you feel your best and live a long and vibrant life so you understand the benefits of making the change. But she knows rebooting your diet is no walk in the park, so she also focuses on how to be plant-forward, with a carefully planned four-week reset that's packed with nourishing plant foods. Each week of the reset supports a particular aspect of plant-centric eating: getting comfortable with cooking less meat and more plants, expanding your plant protein repertoire, prioritizing prebiotic- and probiotic-rich foods, and diversifying your diet. The book also includes more than 70 tantalizing recipes, such as, Plant-Powered Chipotle Queso, Spring Niçoise Salad, Miso Mushroom & Barley Stew, Glowing Green Soup, Autumn Apple Farro Salad, Meaty Bolognese, Fully Loaded Plantain Nachos, Sweet Potato Tahini Brownies, Whether you are new to plant-forward eating or you are simply looking for new and creative ways to boost your veggie intake, this book will help you achieve health and happiness through a plant-centric diet that brings just the right amount of meat, poultry, and seafood to make it easy to sustain. Book jacket.

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2019-10-22 VEGETARIANISM has BECOME increasingly POPULAR in RECENT YEARS. This DIET is ASSOCIATED with a LOWER RISK of CHRONIC DISEASES and can HELP with WEIGHT LOSS, HEART HEALTH, and DIABETES PREVENTION. A well-planned VEGETARIAN DIET is a HEALTHY WAY to MEET your NUTRITIONAL NEEDS. PROTEIN is CONSIDERED to be the BUILDING BLOCKS of the HUMAN BODY & is CONSIDERED an extremely IMPORTANT NUTRIENT. While WE KNOW that MEAT and EGGS, CONTAIN a GOOD AMOUNT of PROTEIN, there is a COMMON MISCONCEPTION that a VEGETARIAN MEAL plan COMES up SHORT in THIS REGARD. There is a LONG LIST of PROTEIN RICH FOODS for VEGETARIANS to HELP one MEET their DAILY REQUIREMENT WITHOUT any MEAT. This eBook VEGETARIAN HIGH PROTEIN COOKBOOK is with FULL of DELICIOUS, NUTRITIOUS PLANT-BASED RECIPES that FOCUS ON FRUITS, VEGETABLES, WHOLE GRAINS, LEGUMES, NUTS, and SEEDS, QUINOA, RAW COCOA, and even DAIRY. Enjoy a SUPER-HEALTHY, HIGH-PROTEIN, GLUTEN-FREE VEGETARIAN MEAL that are HEALTH SUPPORTIVE and FREE from ANIMAL PROTEIN. ADD more NUTRIENT-DENSE FOODS into YOUR LIFE in a way that is ACCESSIBLE and EASY. This VEGETARIAN HIGH PROTEIN COOKBOOK is PACKED with 135+ EASY RECIPES to ELIMINATE the STRESS of STICKING to the VEGETARIAN DIET. Most RECIPES are PROVIDED with NUTRITIONAL INFO and are KITCHEN-TESTED. Cook Beautiful, Nutritious Meatless Meals with Real, Whole Food Ingredients. EAT WELL, and ENJOY every LAST BITE, while REACHING YOUR HEALTH and FITNESS GOALS.

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This updated edition also includes tips on how to develop flavour, new raw food recipes, and meals to support heart health, weight management, and the prevention of diabetes and cancer. With over 150 easy-to-prepare dishes, *Cooking Vegetarian* has everything you need to enjoy a healthy vegetarian or vegan lifestyle.

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