



Creamy Ricotta & Mushroom Cannelloni

with Roasted Broccoli



30-40min



2 Servings

Cannelloni is our ideal comfort food. We roll fresh lasagna sheets around an earthy mushroom and ricotta filling, and then blanket in creamy mascarpone sauce. Roasted broccoli makes the perfect crisp, green side for the super-rich pasta. It's like a warm hug on a plate.

What we send

- ½ lb baby bella mushrooms
- garlic
- ½ lb broccoli
- 8.8 oz pkg lasagna sheets ^{1,3}
- 2 (4 oz) ricotta ⁷
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- medium (10") ovenproof skillet
- small saucepan
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 57g, Carbs 52g, Proteins 31g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds.

Finely chop **mushroom caps and stems**. Finely chop **1 teaspoon garlic**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Cut **3 lasagna sheets** in half crosswise to make 6 pieces total (save rest for own use).



4. Form & bake cannelloni

Arrange **cut lasagna sheets** on a work surface. Divide **ricotta mixture** evenly, making a stripe down the center of each piece. Starting with the short ends, roll up into cylinders; transfer to skillet, seam sides down. Pour **remaining sauce** on top. Cover and bake on upper rack, about 20 minutes. Remove cover; continue to bake until pasta is tender and lightly browned, 5-10 minutes more.



2. Make filling

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **mushrooms** and cook, stirring, until golden brown and liquid is evaporated, about 5 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds. Season with **salt** and **pepper**.

Transfer mushrooms to a medium bowl and stir in **all of the ricotta** and **a pinch each of salt and pepper**.



5. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and a **generous pinch each of salt and pepper**. Roast on lower oven rack until lightly browned and tender, 15-20 minutes.



3. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **1 tablespoon flour** and cook, whisking constantly, about 1 minute. While whisking, gradually add **1 cup water**; bring to a simmer. Off heat, whisk in **mascarpone**, **½ teaspoon salt**, and **a few grinds of pepper** (sauce will be thin, that's OK!).

Spoon **¼ cup of the sauce** into same ovenproof skillet.



6. Finish & serve

In a small bowl, stir to combine **½ tablespoon oil** and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**. Toss **cooked broccoli** with **vinaigrette**. Allow **cannelloni** to sit for 5 minutes before serving, with **broccoli** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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