

## Tortilla Cannelloni

with Spinach and Mozzarella



30-40min



2 Servings

We love baked pasta and we're always looking for riffs and shortcuts to deliver those satisfying flavors in a fraction of the time. Enter flour tortillas. Here, we've used them like fresh pasta, stuffed with a savory ricotta mixture and smothered in a quick tomato sauce. Don't worry, we snuck in a layer of fresh spinach so the vegetables go down easy. Cook, relax and enjoy!

## What we send

- yellow onion
- baby spinach
- garlic
- 14½ oz can whole peeled tomatoes
- fresh basil

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- large skillet

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 790kcal, Fat 40g, Carbs 69g, Protein 34g



### 1. Prep vegetables

Trim ends from **onion**, then halve, peel and finely chop. Peel and chop **1 large clove garlic**.



### 2. Sauté aromatics

Preheat oven to 450°F. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **onion, garlic, ½ teaspoon salt**, and **several grinds pepper**. Cook, stirring, until softened, about 5 minutes.



### 3. Finish sauce

Add **tomatoes** and **½ teaspoon salt** and cook, stirring occasionally, until slightly reduced, 5-7 minutes. Transfer **half the sauce** to a shallow baking dish and top with **spinach**.



### 4. Make filling

Pick **basil leaves** from stems, then finely chop **¼ of the leaves** (reserve the rest for step 6). Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**. Mix **ricotta** with **Parmesan, chopped basil, half the grated mozzarella, 1 tablespoon oil**, and **¼ teaspoon each salt and pepper**.



### 5. Assemble & bake

Arrange **tortillas** on work surface, then divide **cheese filling** between tortillas, spreading evenly; roll up loosely. Place **rolled tortillas** on top of **spinach**, seam side-down, then top with **remaining tomato sauce** and **grated mozzarella**. Bake until mozzarella is melted, golden, and bubbly, 10-15 minutes.



### 6. Serve

Let **cannelloni** cool 5 minutes before serving garnished with **reserved basil leaves**. Enjoy!