

DINNERLY



Two-Cheese Cannelloni with Garlic Broccoli

 30-40min  2 Servings

We think you should get stuffed...with this delicious rendition of homemade cannelloni. That's right, you read correctly—homemade! Don't worry, we don't expect you to crank out the pasta yourself—we use fresh pasta sheets! All you have to do is, divide 'em, stuff 'em with a killer combo of ricotta and Parmesan cheeses, then drape in tomato sauce, and bake! Let the comfort food feels begin! We've...

WHAT WE SEND

- tomato paste
- garlic
- broccoli
- 1,3
- 7
- 7

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 826kcal, Fat 42g, Carbs 82g, Protein 30g



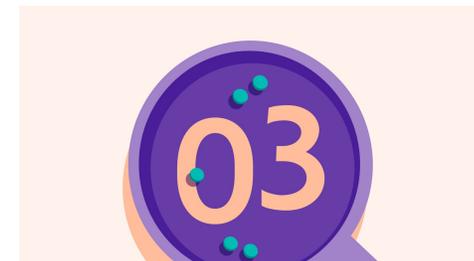
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely grate **Parmesan**. Peel and finely chop **3 teaspoons garlic**. Cut **3 pasta sheets** in half crosswise to make 6 pieces total (save rest for own use). Cut **broccoli** into 1-inch florets.



2. Cook broccoli

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **broccoli, 1 teaspoon garlic**, and **1/3 cup water**. Cover and cook until crisp-tender, 3–5 minutes. Uncover and cook, stirring, until broccoli is browned in spots, 2–3 minutes. Transfer **1/3 of the broccoli** to a cutting board and coarsely chop. Transfer remaining broccoli to a plate.



3. Cook sauce

Heat **1 tablespoon oil** in same skillet. Add **remaining garlic**; cook over medium-high until golden, about 1 minute. Add **1/4 cup tomato paste** and cook, stirring, about 2 minutes. Add **2 cups water, 1/2 teaspoon each salt and sugar**, and **a few grinds pepper**. Boil until reduced to 1 1/2 cups, 4–5 minutes (sauce will be thin). Transfer to a bowl.



4. Form cannelloni

In a medium bowl, combine **ricotta, 1/2 of the Parmesan, 1 tablespoon oil, 1/2 teaspoon salt**, and **several grinds of pepper**. Stir in **chopped broccoli**. Arrange **pasta sheets** on a work surface. Dividing evenly, make a thick stripe of filling along the short sides of pasta. Roll into cylinders, enclosing filling. Transfer to skillet, seam-side down. Top with sauce.



5. Bake cannelloni

Sprinkle **remaining Parmesan** on top. Place skillet in oven and bake until **pasta** is tender and **sauce** is slightly absorbed, 11–15 minutes. Cover and let sit 5 minutes before serving (the pasta will absorb more of the sauce as it sits). Turn off oven; transfer **broccoli** to oven to rewarm while **pasta** rests. Serve **cannelloni** with **broccoli** alongside. Enjoy!



6. Kids pitch in!

Anyone who is a candidate for Masterchef Jr. could also be a candidate for helping with this dinner! Young chefs can mix up the cheese stuffing in step 1 and form the cannelloni in step 3!