



Spinach & Ricotta Manicotti

with Mozzarella



40-50min



2 Servings

Manicotti, a tasty relative of lasagna, hits all the right comfort food notes. Pasta sheets are the perfect vessel to fill with a decadent mixture of spinach and a whopping four cheeses-mozzarella, ricotta, fontina, and Parmesan. Arrange the cheesy tubes in the provided tray, smother in marinara sauce, then finish with more mozzarella before baking to perfection. It's never been easier to cozy up to this hearty dish.

What we send

- 8.8 oz lasagna sheets ^{1,3}
- aluminum foil tray
- 5 oz baby spinach
- 3¾ oz mozzarella ²
- 4 oz ricotta ²
- 2 oz shredded fontina ²
- ¾ oz Parmesan ²
- ¼ oz granulated garlic
- 8 oz marinara sauce

What you need

- large egg yolk ¹
- kosher salt & ground pepper

Tools

- colander
- nonstick cooking spray
- microwave
- box grater
- aluminium foil

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

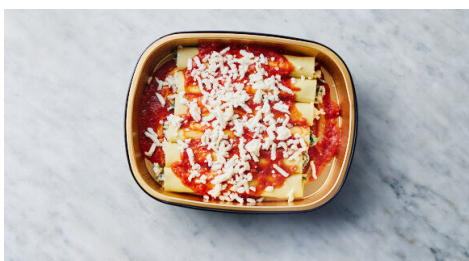
Nutrition per serving

Calories 630kcal, Fat 32g, Carbs 47g, Protein 41g



1. Prep pasta

Preheat oven to 400°F with a rack in the center. Halve **lasagna sheets** crosswise. Halve 3 sheets crosswise to form 6 rectangles; place in aluminum tray (save remaining pasta for own use). Pour over enough **hot water** to cover. Soak until pliable, 5 minutes. Drain in a colander then drizzle lightly with **oil**; transfer to a plate; wipe baking tray dry. Grease baking tray with nonstick spray.



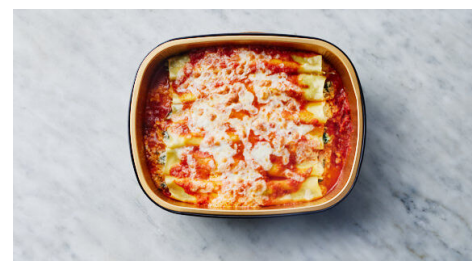
4. Assemble manicotti

Spread **half of the marinara** on bottom of aluminum tray. Arrange **pasta** on work surface (longer side of pasta facing you). Divide **filling** between sheets; roll into tubes. Transfer tubes, seam side down, to prepared tray. Spread **remaining marinara** otop; sprinkle with **remaining mozzarella**.



2. Cook spinach

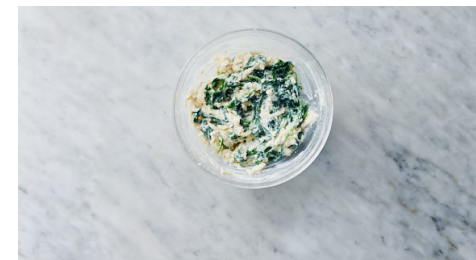
In a large microwave-safe bowl, microwave **spinach**, covered, until dark green and wilted, stirring halfway through, 1-2 minutes. Drain spinach in a colander set over the sink; press out excess moisture with a spoon.



5. Bake & serve

Cover tray with aluminum foil. Bake on center rack for 30 minutes. Remove foil and continue baking until **cheese** is well browned and bubbly, about 15 minutes more.

Rest **manicotti** for 10 minutes before serving. Enjoy!



3. Mix filling

Coarsely grate **mozzarella**. Finely grate **Parmesan**, if necessary.

In a medium bowl, combine **spinach**, **ricotta**, **fontina**, **Parmesan**, **half of the mozzarella**, **1 large egg yolk**, and **¼ teaspoon garlic powder**; mix well.

Season with **salt** and **pepper**.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.