



Ricotta & Mushroom Cannelloni

with Cream Sauce & Roasted Broccoli



30-40min



2 Servings

Cannelloni is comfort food straight out of central casting. Tender fresh lasagna sheets are rolled around an earthy mushroom and fresh ricotta filling, and then blanketed in a creamy mascarpone sauce. Roasted broccoli makes the perfect crisp, green side for the super-rich pasta.

What we send

- ½ lb white mushrooms
- garlic (use 1 large clove)
- ½ lb broccoli
- ½ lb lasagna sheets (use half)
2,1
- 2 containers ricotta ³
- 3 oz mascarpone cheese ³

What you need

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

Tools

- medium ovenproof skillet
- small saucepan
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 860kcal, Fat 62g, Carbs 50g, Protein 30g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Finely chop **mushroom caps and stems** together. Peel and finely chop **1 teaspoon garlic**. Cut **broccoli** into 1-inch florets. Cut **3 lasagna sheets** in half crosswise to make 6 pieces total (save rest for own use).



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 has evaporated, about 5 minutes. Add **garlic** and cook, stirring, until fragrant, 30 seconds. Season to taste with **salt** and **pepper**. Transfer to a medium bowl; stir in **ricotta** and a **generous pinch each salt and pepper**. Reserve skillet.



3. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium heat. Add **1 tablespoon flour** and cook, whisking constantly, about 1 minute. While whisking, gradually add **1 cup water**, then bring to a simmer. Remove from heat, then whisk in **mascarpone**, **½ teaspoon salt**, and **several grinds of pepper** (sauce will be thin). Spoon **¼ cup of the sauce** into reserved skillet.



4. Form & bake cannelloni

Arrange **cut noodles** 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 oven rack for 20 minutes. Remove cover, and continue to bake until pasta is tender and lightly browned, 5-10 minutes more.



5. Roast broccoli

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



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!