

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, drape 'em in tomato sauce, and bake! We've got you covered!

WHAT WE SEND

- ¾ oz piece Parmesan ⁷
- garlic (use 3 large cloves)
- ½ lb lasagna sheets (use half) ^{1,3}
- ½ lb broccoli
- tomato paste (use ¼ cup)
- 1 container ricotta ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- microplane or grater
- medium ovenproof 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 640kcal, Fat 40g, Carbs 50g, Protein 23g



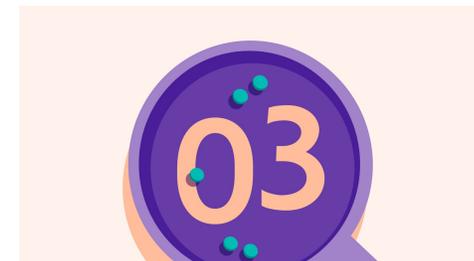
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely grate **Parmesan**. Peel and finely chop **1 tablespoon garlic**. Stack **3 of the lasagna sheets** and cut in half crosswise to make 6 pieces total (save rest for own use). Trim ends from **broccoli**; cut 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 **¼ cup water**. Cover and cook until crisp-tender, 3–5 minutes. Uncover and cook, stirring occasionally, until broccoli is browned in spots, 2–3 minutes. Transfer **⅓ of the broccoli** to a cutting board; coarsely chop. Transfer remaining broccoli to a plate; cover to keep warm.



3. Cook sauce

Heat **1 tablespoon oil** in same skillet. Add **remaining 2 teaspoons garlic**; cook over medium-high until golden, 1 minute. Add **¼ cup tomato paste** and cook, stirring, until slightly darkened, 1–2 minutes. Add **2 cups water**, **½ teaspoon each salt and sugar**, and **a few grinds pepper**. Bring to a boil; cook until reduced to 1½ cups, 4–5 minutes (sauce will be thin). Transfer to a bowl.



4. Fill & roll cannelloni

In a medium bowl, combine **ricotta**, **half of the Parmesan**, **1 tablespoon oil**, **½ teaspoon salt**, and **several grinds of pepper**. Stir in **chopped broccoli**. Arrange **lasagna sheets** on a work surface. Spoon a thick stripe of filling along the short side of each pasta sheet. Starting at the filling, roll each up like a cigar. Transfer to skillet, seam side down.



5. Bake cannelloni

Spoon **sauce** over **pasta**, then sprinkle with **remaining Parmesan**. Bake on center oven rack until **pasta** is tender and **sauce** is slightly absorbed, 11–15 minutes. Cover and let sit 5 minutes (pasta will absorb more sauce as it sits). Turn oven off and transfer **broccoli** to center oven rack to rewarm, if necessary. Serve **cannelloni** with **garlic broccoli** alongside. Enjoy!



6. Carbo load!

Make a big ol' loaf of garlic bread to serve alongside. Mix together softened butter and grated garlic. Halve a crusty loaf of ciabatta or Italian bread lengthwise, slather the cut sides with garlic-butter, put bread back together, wrap in foil and toast in oven for 8–12 minutes until bread is warm and butter is melted.