



## Three-Cheese Cannelloni

with Chopped Italian Salad



20-30min



2 Servings

Cannelloni is Italian for fancy! Actually, it's really just like lasagna in roll-up form. The sauce cooks in a skillet, then cannelloni are nestled in and baked to ooey goeey perfection. Don't be worried by the loose sauce. The oven-ready pasta soaks up all of the water, leaving nothing but saucy goodness all around. While it bakes, you've got plenty of time to make a quick chopped Italian salad.

## What we send

- ¾ oz piece Parmesan <sup>1</sup>
- 1 pkg mozzarella <sup>1</sup>
- garlic (use 2 large cloves)
- ½ lb lasagna noodles <sup>2,3</sup>
- 1 can whole-peeled tomatoes
- 1 container ricotta (use ½) <sup>1</sup>
- 1½ oz pepperoncini
- 1 romaine heart

## What you need

- olive oil
- kosher salt & ground pepper
- sugar
- white wine vinegar (or red wine vinegar)

## Tools

- box grater
- medium ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 810kcal, Fat 51g, Carbs 52g, Protein 31g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Grate **Parmesan** and **mozzarella** on large holes of a box grater. Peel and finely chop **2 large garlic cloves**. Cut **3 pasta sheets** in half crosswise to make 6 pieces total (save rest for own use). Using kitchen shears, cut **tomatoes** in the can until finely chopped.



### 4. Assemble cannelloni

Arrange **pasta** on a work surface. Divide **ricotta mixture** evenly, making a stripe down the center of each piece. Roll up into cylinders and return to skillet seam side-down. Pour **remaining sauce** on top.



### 2. Make filling

In a medium bowl, combine **ricotta**, **Parmesan**, **half of the mozzarella**, **1 tablespoon oil**, and **½ teaspoon each salt and pepper**.



### 5. Finish cannelloni & bake

Sprinkle **remaining mozzarella** on top and bake on center oven rack until pasta is tender, cheese is golden, and sauce is nearly absorbed, 15-20 minutes. Cover and let sit 5 minutes before serving. The pasta will absorb any excess liquid as it sits.



### 3. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet. Add **¾ of the garlic** and cook over medium-high until golden, about 1 minute. Add **tomatoes and their juices** and **½ cup water** and bring to a boil. Add **½ teaspoon salt**, **1 teaspoon sugar**, and **several grinds of pepper**. Pour sauce into a heatproof bowl. Off heat, spoon **½ cup sauce** back into skillet.



### 6. Make salad & serve

In a medium bowl, combine **pepperoncini** (chop if necessary), **remaining garlic**, **1 tablespoon vinegar**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Quarter **romaine** lengthwise; cut crosswise into 1-inch pieces; discard end. Add **lettuce** to **dressing**; toss to coat. Use a spatula to transfer **cannelloni** to plates and serve **salad** alongside. Enjoy!