



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-gooey 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 ¹
- 1 pkg mozzarella ¹
- garlic (use 2 large cloves)
- ½ lb lasagna noodles (use 3) ^{2,3}
- 1 can whole-peeled tomatoes
- 2 containers ricotta ¹
- 1½ oz pepperoncini
- 1 romaine heart

What you need

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

Tools

- box grater
- medium (10") 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. Coarsely grate **Parmesan** and **mozzarella** on the large holes of a box grater. Finely chop **2 teaspoons garlic**. Halve **3 pasta sheets** crosswise to make 6 pieces total (save rest for own use). Cover with a damp towel to prevent from drying out; set aside until step 4. Cut **tomatoes** in the can with kitchen shears until finely chopped.



4. Assemble cannelloni

Arrange **pasta sheets** on a work surface. Evenly divide **ricotta mixture** between pasta, making a stripe down the center of each sheet. Roll each up into cylinders and place in skillet with sauce, seam side down. Pour **reserved sauce** over top.



2. Make ricotta filling

In a medium bowl, stir to combine **ricotta**, **Parmesan**, **half of the mozzarella**, **1 tablespoon oil**, and **½ teaspoon each of salt and pepper**. Set aside until step 4.



5. Finish cannelloni & bake

Sprinkle **remaining mozzarella** over top **cannelloni** in skillet. 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 tomato sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **⅔ of the chopped garlic** and cook, stirring, until golden, about 1 minute. Add **tomatoes and juices** and **½ cup water**; bring to a boil. Add **1 teaspoon sugar**, **½ teaspoon salt**, and **several grinds of pepper**. Remove from heat. Pour **all but ½ cup sauce** into a bowl; reserve for end of step 4.



6. Make salad & serve

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