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Tortilla Cannelloni

with Spinach and Mozzarella



30-40min



2 Servings

We love baked pasta and we're always looking for riffs and shortcuts to deliver those satisfying flavors in a fraction of the time. Enter flour tortillas. Here, we've used them like fresh pasta, stuffed with a savory ricotta mixture and smothered in a quick tomato sauce. Don't worry, we snuck in a layer of fresh spinach so the vegetables go down easy. Cook, relax and enjoy!

What we send

- yellow onion
- baby spinach
- garlic
- chopped tomatoes
- fresh basil

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790.0kcal, Fat 40.1g, Proteins 34.3g, Carbs 69.0g



1. Prep vegetables

Trim ends from **onion**, then halve, peel and finely chop. Peel and chop **1 large clove garlic**.



2. Sauté aromatics

Preheat oven to 450°F. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **onion, garlic, ½ teaspoon salt**, and **several grinds pepper**. Cook, stirring, until softened, about 5 minutes.



3. Finish sauce

Add **tomatoes** and **½ teaspoon salt** and cook, stirring occasionally, until slightly reduced, 5-7 minutes. Transfer **half the sauce** to a shallow baking dish and top with **spinach**.



4. Make filling

Pick **basil leaves** from stems, then finely chop **¼ of the leaves** (reserve the rest for step 6). Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**. Mix **ricotta** with **Parmesan, chopped basil, half the grated mozzarella, 1 tablespoon oil**, and **¼ teaspoon each salt and pepper**.



5. Assemble & bake

Arrange **tortillas** on work surface, then divide **cheese filling** between tortillas, spreading evenly; roll up loosely. Place **rolled tortillas** on top of **spinach**, seam side-down, then top with **remaining tomato sauce** and **grated mozzarella**. Bake until mozzarella is melted, golden, and bubbly, 10-15 minutes.



6. Serve

Let **cannelloni** cool 5 minutes before serving garnished with **reserved basil leaves**. Enjoy!