



Three-Cheese Cannelloni

with Chopped Italian Salad



20-30min



4 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

- pepperoncini ¹²
- canned whole-peeled tomatoes
- garlic
- lasagna noodles ^{1,3}
- mozzarella ⁷
- ricotta ⁷
- Parmesan ⁷
- romaine heart

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

Tools

- box grater
- ovenproof 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

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 51g, Carbs 46g, Proteins 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 **3 large garlic cloves**. Cut **pasta sheets** in half crosswise to make 12 pieces total.



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**, **2 tablespoons oil**, **1 teaspoon salt**, and **½ teaspoon 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 **1½ tablespoons oil** in a large ovenproof skillet. Add **⅔ of the garlic** and cook over medium-high until golden, about 1 minute. Add **tomatoes** and **1 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 large bowl, combine **remaining garlic**, **pepperoncini** (chop if necessary), **2 tablespoons vinegar**, and **¼ cup oil**. Season to taste with **salt** and **pepper**. Quarter **romaine** lengthwise, then cut into 1-inch pieces, discarding end. Add **lettuce** to **dressing** and toss to coat. Use a spatula to transfer **cannelloni** to plates and serve **salad** alongside. Enjoy!