





ONE POT  
PICKY EATER PROOF

## Artichoke Pesto Rotolo

with Spinach & Roasted Pepper Salad

 30-40min  4 Servings

Traditionally, rotolo involves a large sheet of fresh pasta spread with a cheesy filling, then rolled up to form a roulade. For this one-skillet recipe, fresh lasagna noodles are filled with a mixture of artichoke pesto and ricotta filling, then are rolled neatly into a cylinder and are cut into perfect bite-size pieces. The rotolo are covered in tomato sauce and mozzarella before being baked u...

## What we send

- ricotta cheese <sup>7</sup>
- fresh basil
- lasagna sheets <sup>1,3</sup>
- mozzarella <sup>7</sup>
- garlic
- baby spinach
- canned whole-peeled tomatoes
- roasted red peppers
- artichoke pesto <sup>7</sup>

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- box grater or microplane
- 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 820kcal, Fat 51g, Carbs 61g, Proteins 31g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Using kitchen shears, cut **tomatoes** in can until finely chopped. Peel and finely chop **2 teaspoons garlic**. Pick **basil leaves** from stems, discarding stems; finely chop basil leaves. Coarsely grate **all of the mozzarella** on the large holes of a box grater.



### 4. Assemble rotolo

Arrange **lasagna noodles** on a work surface. Spread **about ½ cup ricotta filling** onto each lasagna noodle, leaving a 1-inch border at the top. Lightly brush border with water, then roll up noodles crosswise, starting at the filled end, into cylinders. Cut each pasta cylinder crosswise into 4 pieces.



### 2. Make sauce

Heat **1½ tablespoons oil** in a large ovenproof skillet over medium-high. Add **garlic**; cook until fragrant, 30 seconds. Add **tomatoes, ½ cup water, half of the chopped basil**, and **¼ teaspoon sugar**; season with salt and pepper. Bring to a boil; cook until reduced to 3 cups, 3-4 minutes. Transfer to a measuring cup; set aside for step 5. Reserve skillet for step 5.



### 5. Bake rotolo

Spread **1 cup of the sauce** onto bottom of reserved skillet. Arrange **rotolo**, cut-side up, in skillet; spoon remaining sauce over, then top with **remaining mozzarella**. Bake on center rack until rotolo is tender and sauce is nearly absorbed, about 15 minutes. Let sit for 5 minutes, pasta will continue to absorb liquid.



### 3. Prep ricotta filling

Coarsely chop **half of the spinach** (save remaining for step 6). In a medium bowl, combine **all of the ricotta and artichoke pesto, chopped spinach**, and **half of the mozzarella**. Season to taste with **salt and pepper**.



### 6. Make salad & serve

Meanwhile, coarsely chop **roasted peppers**. In a medium bowl, whisk **2 tablespoons oil, 1 tablespoon vinegar, remaining chopped basil**, and **¼ teaspoon sugar**. Season to taste with **salt and pepper**. Add **spinach and peppers** to bowl with **dressing**, then toss to combine. Serve **salad** alongside **rotolo**. Enjoy!