

Baked Ricotta Cannelloni

with Romaine Salad & Meyer Lemon Dressing

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Cannelloni (whose Italian name means “little tubes”) are a crowd-pleasing dish of pasta stuffed with a savory filling. Here, we’re rolling fresh sheets of pasta around a classic filling of delicately sweet ricotta (brightened up with a bit of Meyer lemon juice), then baking it all beneath a layer of tangy tomato sauce. We’re taking inspiration from Italian-American antipasto salads for our side of crunchy romaine, briny black olives and whole pickled pepperoncini.



BLUE APRON WINE PAIRING:

Kōtuku Sauvignon Blanc, 2016

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Ingredients



6
FRESH PASTA
SHEETS



1 14-oz can
WHOLE PEELED
TOMATOES



1 cup
PART-SKIM
RICOTTA CHEESE



2
PEPPERONCINI



1
MEYER LEMON



1
ROMAINE HEART



4 cloves
GARLIC

KNICK KNACKS:



2 Tbsp
MASCARPONE
CHEESE



1/3 cup
GRATED
PARMESAN
CHEESE



1 oz
BLACK
CERIGNOLA
OLIVES



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients & make the filling:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and mince the garlic.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Cut off and discard the root end of the romaine; roughly chop the leaves.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then finely chop.
- ☐ Quarter and deseed the lemon.
- ☐ In a large bowl, combine the **ricotta cheese** and the **juice of 2 lemon wedges**. Drizzle with olive oil and season with salt and pepper to taste.



2 Make the sauce:

- ☐ In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened and fragrant.
- ☐ Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until slightly reduced in volume. Season with salt and pepper to taste.

3 Cook the pasta:

- ☐ While the sauce cooks, using your hands, separate the sheets of the **pasta**; add to the pot of boiling water and cook 1 to 2 minutes, or until just shy of al dente (still slightly firm to the bite). Drain thoroughly and rinse under cold water to stop the cooking process. Transfer to a clean, dry work surface.



4 Assemble & bake the cannelloni:

- ☐ Spread about **1/3 of the sauce** into the bottom of a baking dish. Divide the **filling** between the centers of each **cooked pasta sheet**. Roll the pasta sheets around the filling; carefully place into the baking dish, seam sides down. Evenly top the cannelloni with the **remaining sauce** and **half the parmesan cheese**.
- ☐ Bake 7 to 9 minutes, or until heated through. Remove from the oven and let stand for at least 2 minutes before serving.

5 Make the dressing:

- ☐ While the cannelloni bake, in a large bowl, combine the **mascarpone cheese**, **remaining parmesan cheese** and the **juice of the remaining lemon wedges**. Slowly whisk in **2 teaspoons of olive oil** until well combined; season with salt and pepper to taste.



6 Make the salad & plate your dish:

- ☐ Just before serving, add the **romaine** and **olives** to the bowl of **dressing**. Toss to combine. Season with salt and pepper to taste.
- ☐ Divide the **baked cannelloni** and salad between 2 dishes. Top the salad with the **pepperoncini**; season with pepper. Enjoy!