



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Vesuvio Pasta


Perth-based Vesuvio Pasta crafts artisan pasta and sauces that we guarantee you'll love. The ingredient list is short and doesn't feature any nasties. You can find more varieties on our Marketplace!


VESUVIO
handmade pasta

02 Spinach and Ricotta Cannelloni

Fresh lasagne sheets from Vesuvio Pasta, rolled up with a spinach and ricotta filling, covered with a rich tomato sugo and baked in the oven. A wintery classic that the family will love to share!

 35 minutes

 2 servings

 Vegetarian

July - August 2022

Make a lasagne!

Instead of assembling the cannelloni rolls, you can make a vegetarian lasagne instead! Add extra vegetables like mushrooms and zucchini to stretch the dish out. Extra portions can be frozen for later.

FROM YOUR BOX

BROWN ONION	1
CARROT	1
GARLIC CLOVE	1
BABY SPINACH	1 bag (120g)
RICOTTA CHEESE	1 tub (500g)
LASAGNE SHEETS	1 packet (250g)
TOMATO SUGO	1 jar
BASIL	1 packet (20g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano (see notes)

KEY UTENSILS

large frypan, oven dish

NOTES

You can use a dried herb of choice for the filling. Ground nutmeg or fennel seeds would also work well!

If needed, cut the tubes in half to fit in your oven dish.

For an extra cheesy finish, add some grated cheddar or mozzarella before baking in the oven.

No gluten option – lasagne sheets are replaced with GF lasagne sheets.



1. SAUTÉ THE VEGETABLES

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Dice onion and grate carrot. Add to pan as you go along with **2 tsp oregano** and 1 crushed garlic clove. Cook for 5 minutes until softened.



2. MAKE THE FILLING

Roughly chop and add spinach to pan. Cook until wilted. Take off heat and stir through 1/2 tub ricotta cheese. Season with **salt and pepper**.



3. ASSEMBLE THE ROLLS

Place an even amount of filling to lasagne sheet ratio along the length of a sheet. Roll to form a tube. Repeat with remaining sheets and lay tubes side by side in an oven dish as you go (see notes).



4. BAKE THE CANNELLONI

Pour sugo over cannelloni rolls and spread until evenly covered. Spoon over remaining ricotta cheese (see notes). Bake in oven for 10-15 minutes or until pasta is cooked.



5. FINISH AND SERVE

Slice basil and use to garnish. Serve cannelloni at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

