



Product Spotlight: Ricotta

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Baked Lamb Cannelloni

Fresh pasta rolls filled with lamb and vegetable bolognese sauce, topped with fresh ricotta cheese and baked in the oven.



40 minutes



2 servings



Lamb

Mix it up!

You can easily transform this dish into a lasagne, or slice the pasta sheets to make noodles instead! Add some grated cheddar or parmesan cheese for a tasty finish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	87g	83g	121g

FROM YOUR BOX

LAMB MINCE	300g
BROWN ONION	1
CARROT	1
ZUCCHINI	1
TOMATO PASSATA	700ml
LASAGNE SHEETS	1 packet
RICOTTA	1 tub
MESCLUN LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried Italian herbs, vinegar of choice

KEY UTENSILS

large frypan, oven proof dish

NOTES

Use the fine grater if you need to further hide the vegetables!

Cut the lasagne sheets to size if needed to fit in your oven dish. If there is any leftover sauce mixture you can spoon it on top of the rolls.

Use ricotta to taste. You can season the ricotta with salt and pepper or crushed garlic.

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



1. COOK THE LAMB

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Add lamb and break up with a wooden spoon. Dice and add onion along with **1 tsp dried Italian herbs**. Cook for 5 minutes until lamb is sealed.



2. SIMMER THE SAUCE

Grate carrot and zucchini, squeezing out any excess liquid (see notes). Stir in to lamb along with 1/2 jar tomato passata. Cook for 5 minutes. Season with **salt and pepper**. Take off heat.



3. ASSEMBLE THE CANNELLONI

Spread 1/2 of remaining passata on the bottom of an oven dish. Spoon some of the meat sauce on to the edge of a lasagne sheet and roll up (see notes). Place seam side down into dish and repeat until mixture is used up.



4. BAKE THE CANNELLONI

Spread remaining passata over cannelloni rolls. Spoon ricotta on top (see notes). Bake in oven for 15 minutes until pasta is cooked through.



5. DRESS THE SALAD

Whisk together **1/2 tbsp vinegar and 1 tbsp olive oil**. Toss with mesclun leaves until dressed.



6. FINISH AND SERVE

Serve baked cannelloni with dressed salad.

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**

