



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



4 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
	38g	39g	53g

FROM YOUR BOX

LAMB MINCE	600g
BROWN ONION	1
CARROT	1
ZUCCHINI	1
TOMATO PASSATA	700ml
LASAGNE SHEETS	1 packet
RICOTTA	1 tub
MESCLUN LEAVES	120g

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, oven proof dish

NOTES

We used a 20x40cm oven dish. You can cut your sheets to size to fit your oven dish if needed.

Ensure all of the pasta is covered with passata to prevent drying out in the oven. Add a little water to your passata bottle and shake to get all the remaining sauce out.

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



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 **2 tsp dried Italian herbs**. Cook for 5 minutes until lamb is sealed.



2. SIMMER THE SAUCE

Grate **carrot** and **zucchini**. 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** in base of an oven dish. Cut **lasagne sheets** in half to make 10 shorter pieces (see notes). Spoon **meat sauce** along one long edge and roll up. Place seam-side down in dish. Repeat with remaining mixture.



4. BAKE THE CANNELLONI

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



5. DRESS THE SALAD

Whisk together **1 tbsp vinegar** and **2 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**

