



## Greens & Ricotta Cannelloni

### What to collect

Ingredients	Equipment
1/4 cup olive oil, 1 onion, finely chopped	large saucepan
2 garlic cloves	chopping board
600gm of a mixture of kale, silver beet & chard	knife
60gm rocket leaves	grater
1/2 cup each flat leaf parsley	scales
1 kg ricotta	
1/2 tsp finely grated nutmeg	
100gm each finely grated parmesan plus extra to serve.	
1 quantity pasta dough	
Sauce: 1/4 cup olive oil, 1 onion, finely chopped, 2 garlic cloves	
350ml tomato passata	
salt/pepper	

### What to do

1. Heat oil in a large saucepan over medium heat, add finely chopped onion and garlic and sauté until tender.
2. Place shredded greens into the saucepan and cook until wilted.
3. Transfer to a colander, press with a wooden spoon to drain excess water, transfer to a bowl to cool.
4. Grate parmesan and add to bowl of greens as well as ricotta, nutmeg and lemon rind.
5. Season to taste and set aside.
6. Cut pasta into 18 (10cm x 12cm) rectangles.
7. Blanch in batches in boiling salted water until al dente (1 minute).
8. Remove with a slotted spoon, refresh under cold running water and pat dry.

- 9. With the longest side facing you, spoon some of the ricotta mixture along the longest edge.**
- 10. Roll away from you to form a loose cylinder. Repeat with remaining pasta and filling.**
- 11. Arrange in an oiled roasting pan, set aside.**
- 12. Preheat oven to 180C.**
- 13. For fresh sauce: Heat oil in saucepan add onion and garlic, sauté until tender.**
- 14. Then add tomato passata, simmer until thickened (2-3 minutes). Season to taste and spoon sauce over cannelloni.**
- 15. Scatter with a little parmesan and bake for 30 minutes.**