

SUN-DRIED TOMATO & MUSHROOM CANNELLONI

with Basil Tomato Sauce

TOMATO COULIS

Ingredients:

- 28 oz tomato
- ½ cup of tomato juice
- 3 tbsp olive oil
- 4-5 cloves minced garlic
- 2 pinches kosher salt, ¼ tsp fresh cracked pepper
- 1 tbsp fresh basil
- ⅓ cup finely chopped shallot

Preparation:

- Add all of the ingredients to the blender.
- Blend on low to get everything chopped up, then increase the speed to medium high.
- The mixture should turn from red to more of a salmon color. Don't blend it too fine.
- Once blended, transfer to a small pot and gently warm up.



TOMATO AND MUSHROOM FILLING

Ingredients:

- 1 cup spinach
- 1 cup mushroom
- 2 tablespoons chopped shallots
- 2 tablespoons minced garlic
- 2¾ cups mozzarella cheese
- 1 egg
- 1 tablespoon chopped sundried tomato
- Olive oil
- Kosher salt, ground fresh black pepper
- Precooked lasagna sheets

Preparation:

- In a large sauce pan heat olive oil over medium high heat.
- Add onion and garlic, cook until tender, about five minutes.
- Stir in spinach and mushrooms, cook until mushrooms are soft and spinach is wilted, about five minutes. Remove from heat.
- In a large bowl, add ¼ cup mozzarella cheese and one egg, mix until well combined.
- Stir in spinach mushroom mixture and sundried tomatoes .
- Stuff the precooked lasagna sheet and roll it like a cigar.
- Carefully transfer cannelloni to a baking dish and place seam side down. Continue stuffing and rolling remaining cannelloni.
- Top cannelloni with tomato coulis and 1½ cups mozzarella cheese. Cover dish with foil and bake until sauce is bubbling, about 30 minutes. Remove foil and bake for 5 additional minutes, until cheese is melted.

TOOLS

- Cutting board and kitchen knife
- Blender
- Small pot
- Large sauce pan
- Mixing bowl
- Heat proof baking dish

CHEF'S PRO TIP: *Replace mozzarella cheese with tofu or a dairy free alternative to create a vegan version of the dish*