



Baked Pork & Mushroom Cannelloni

with Tomato & Basil Bruschetta

PASTA PERFECTION

NEW



Grab your Meal Kit with this symbol



Celery



Onion



Garlic



Button Mushrooms



Fresh Lasagne Sheet



Pork Mince



Herb & Mushroom Seasoning



Tomato Paste



Chicken-Style Stock Powder



Grated Parmesan Cheese



Tomato Sugo



Tomato



Sourdough Loaf



Basil

Prep in: 25-35 mins
Ready in: 50-60 mins

This dish is wrapped and stacked with juicy flavours that we can't get enough of. Cannelloni has been stuffed with a tomato-based pork filling with pops of mushroom in every bite to make your mouth water. Enough waiting, let's eat!

Pantry items

Olive Oil, Butter, Plain Flour, Milk, Balsamic Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium saucepan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1	2
onion	½	1
garlic	3 cloves	6 cloves
button mushrooms	1 medium packet	1 large packet
fresh lasagne sheet	1 large packet	2 large packets
pork mince	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
tomato paste	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
water*	½ cup	1 cup
butter*	40g	80g
plain flour*	2 tbs	¼ cup
milk*	1 cup	2 cups
grated Parmesan cheese	1 large packet	2 large packets
tomato sugo	1 medium packet	1 large packet
tomato	1	2
sourdough loaf	1	2
balsamic vinegar*	drizzle	drizzle
basil	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3895kJ (931Cal)	509kJ (122Cal)
Protein (g)	58.5g	7.7g
Fat, total (g)	25g	3.3g
- saturated (g)	11.2g	1.5g
Carbohydrate (g)	113.9g	14.9g
- sugars (g)	13g	1.7g
Sodium (mg)	2011mg	263mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Start the filling

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **celery, onion** and **garlic**. Thinly slice **button mushrooms**. Slice **fresh lasagne sheet** in thirds widthways.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **mushrooms** until browned and softened, **6-8 minutes**.
- Add **onion** and **celery** and cook until tender, **4-5 minutes**. Transfer to a medium bowl.



Assemble the cannelloni

- Spoon half the **tomato sugo** into the bottom of a baking dish.
- Lay cut **lasagne sheets** on a flat surface. Spoon **ragu filling** down one long edge of each cut sheet. Roll **sheets** up tightly and place, seam-side down, in the baking dish.
- Repeat with remaining **lasagne sheets** and **ragu filling**, ensuring they fit together snugly in the baking dish. Top with remaining **sugo**, spread over **cheesy sauce** and sprinkle over the remaining **Parmesan cheese**.
- Bake **cannelloni** until golden, **20-35 minutes**.



Finish the filling

- Return the pan to high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Reduce heat to medium, then add **herb & mushroom seasoning, tomato paste** and half the **garlic**. Cook until fragrant, **1-2 minutes**.
- Return **veggies** to the pan, then add **chicken-style stock powder** and the **water**, and simmer until reduced and thickened, **2-3 minutes**. Season with **salt** and **pepper** to taste.



Make the bruschetta

- Meanwhile, finely chop **tomato**. Slice the **sourdough loaf** into 4 slices.
- Wipe out the frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook the remaining **garlic** until fragrant, **1 minute**.
- Transfer **garlic oil** to a large bowl, add **tomato** and a drizzle of **balsamic vinegar**. Season to taste.
- Toast or grill **sourdough** to your liking.



Make the cheesy sauce

- While the filling is cooking, heat a medium saucepan over medium heat.
- Add the **butter** and **plain flour** and cook, stirring, until a thin paste forms, **2 minutes**.
- Remove pan from heat, then slowly whisk in the **milk** until smooth.
- Stir through half the **grated Parmesan cheese**, then season with **salt** and **pepper**.



Serve up

- Top sourdough slices with tomato mixture and tear over **basil** leaves.
- Divide baked pork and mushroom cannelloni between plates.
- Serve with tomato bruschetta. Enjoy!

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