
Vegetable Stuffed Cannelloni

4 portions

8 cannelloni noodles
5 cloves garlic, minced
5 shallots, chopped
2 tbsps olive oil
1 cup dry sherry
2 cups heavy whipping cream
Salt & Pepper to taste
1 onion, chopped
1 cup fresh sliced mushrooms
1 zucchini, chopped
1 small eggplant, diced
2 roasted red bell peppers, diced
1 tsp dried basil
1 tsp dried oregano
3/4 cup ricotta cheese
1 cup grated parmesan cheese

- ➊ Cook 2 cloves of garlic and 2 shallots in 1 tbsp of olive oil in a medium saucepan over medium heat for 30 seconds.
- ➋ Pour in sherry, raise heat to high and reduce liquid by half.
- ➌ Stir in heavy cream and reduce until there is about 1 1/2 cups liquid.
- ➍ Remove from heat and season with salt and pepper. Set aside.
- ➎ In a large skillet, heat one tablespoon of olive oil over medium heat.
- ➏ Cook onion, 3 shallots, 3 cloves of garlic, mushrooms, zucchini, and eggplant in oil until all are tender.
- ➐ Transfer to large bowl.
- ➑ Stir in red peppers, basil, oregano, ricotta, and Parmesan cheese.
- ➒ Season to taste with salt and pepper. Set aside.
- ➓ Preheat oven to 350°.
- ➑ Lightly grease one 9×13 baking dish.
- ➒ Stuff vegetable & cheese filling into the cannelloni.
- ➓ Place in prepared baking dish and cover in cream sauce.
- ➑ Bake for 25 minutes.