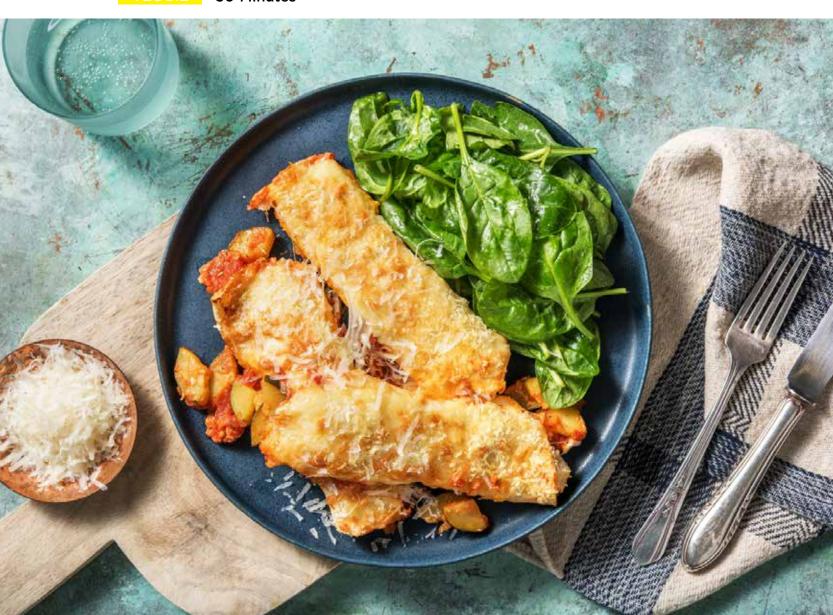


# Three Cheese and Zucchini Involtini

with Spinach Salad

**30 Minutes** 









Zucchini

Stracciatella





**Diced Tomatoes** 





**Italian Seasoning** 

Flour Tortillas



Mozzarella Cheese, shredded





Balsamic Vinegar



Parmesan Cheese



**Baby Spinach** 

**HELLO INVOLTINI** 

# **Start Strong**

Before starting, preheat your broiler to high and wash and dry all produce.

#### **Bust Out**

Garlic Press, Measuring Cups, Slotted Spoon, Whisk, 8x8-inch Baking Dish, Medium Bowl, Large Pot, Measuring Spoons

### Ingredients

ingredients		
	2 Person	4 Person
Stracciatella	100 g	200 g
Zucchini	200 g	400 g
Diced Tomatoes	1 can	2 can
Garlic	6 g	12 g
Flour Tortillas	6	12
Italian Seasoning	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	56 g	113 g
Onion, chopped	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Parmesan Cheese	⅓ cup	½ cup
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

<sup>\*</sup> Pantry items

#### **Allergens**

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



### 1. PREP

Cut **zucchini** into ¼-inch thick triangles. Peel, then mince or grate **garlic**.



#### 2. COOK VEGGIES

Heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **zucchini** and **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 5-6 min.



#### 3. MAKE SAUCE

Add Italian seasoning, garlic, diced tomatoes and ½ tbsp vinegar (dbl for 4 ppl) to the same pot. Reduce the heat to medium. Simmer, stirring occasionally, until sauce is slightly thickened, 5-6 min. Season with salt and pepper. Reserve 1 cup sauce (dbl for 4 ppl). Set aside.



#### 4. ASSEMBLE & BROIL INVOLTINI

Add reserved sauce in the bottom of an 8x8-inch baking dish. (NOTE: Use a 9x13-inch baking dish for 4 ppl.) Arrange tortillas on a clean surface. Divide stracciatella between tortillas. Using a slotted spoon, divide sauce from the pan, between tortillas. Roll each up to close and place, seam-side down, in the baking dish. Sprinkle over mozzarella and Parmesan. Broil in middle of oven, until cheese melts, 3-4 min.



#### 5. MAKE SALAD

While **involtini** broils, (**TIP**: Keep an eye on them so they do not burn), whisk together **remaining vinegar** and **2 tbsp oil** (dbl for 4 ppl) in a medium bowl. Add **spinach** and toss together. Season with **salt** and **pepper**.



#### 6. FINISH AND SERVE

Divide three cheese and zucchini involtini and spinach salad between plates.

## **Dinner Solved!**

