



Three Cheese and Zucchini Involtini

with Spinach Salad

VEGGIE 30 Minutes



Stracciatella



Zucchini



Diced Tomatoes



Garlic



Flour Tortillas



Italian Seasoning



Mozzarella Cheese, shredded



Onion, chopped



Balsamic Vinegar



Parmesan Cheese



Baby Spinach

HELLO INVOLTINI

An Italian word describing "a delicious filling wrapped in an outer layer"

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

	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	¼ cup	½ cup
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

* 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**.



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.



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.



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**.



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.



6. FINISH AND SERVE

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

Dinner Solved!