



## Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

## Spinach and Ricotta Stuffed Cannelloni with Local Green Salad

### Ingredients

Spinach Ricotta Cannelloni  
Cup4Cup GF Flour, Local Eggs,  
Olive Oil, Salt, Ricotta, Spinach,  
Ground Pork, Tomato Sauce, Marjoram,  
Basil, Onion, Mozzarella

Flour to Flour & Gorge Greens  
Salad Mix

Balsamic Dressing  
Balsamic, Olive Oil, Honey, Shallot,  
Rosemary

### Directions

Preheat oven to 350, remove lid from pyrex and cover with foil.

Place cannelloni pyrex in the oven and reheat for 25 minutes. Remove foil and cook another 5 minutes.

Toss greens with balsamic dressing.

Plate and serve!