

**The Chew**

WEEKDAYS 1e|12c|p



MARIO BATALI

Lightened Up Turkey Cannelloni with Vegetable Bolognese

All the flavor of bolognese, without the calories!



servings: 8 to 12

easy



1 to 2 hr

LIGHTENED UP TURKEY CANNELLONI WITH VEGETABLE BOLOGNESE

- 2-3 tablespoons olive oil
- 1 1/2 pounds lean ground turkey
- 1 yellow onion (finely chopped)
- 2 carrots (peeled and grated)
- 3 cloves garlic (finely chopped)
- 2 teaspoons fresh thyme leaves
- 1/2 teaspoon nutmeg (freshly grated, plus more)
- 2 cups plain Greek yogurt (divided)
- 1/2 cup Parmigiano-Reggiano (freshly grated, divided, plus more to garnish)
- 2 eggs (beaten, divided)
- 1 pound fresh pasta sheets (cut into rectangles measuring 4 inches by 6 inches) or store-bought cannelloni shells
- Kosher salt and freshly ground black pepper (to taste)

VEGETABLE BOLOGNESE

- 2 pounds mushrooms (such as cremini)
- 3 medium carrots (peeled and roughly chopped)
- 3 ribs celery (roughly chopped)
- 5 cloves garlic
- 1 cup milk
- 4 ounces tomato paste
- 1 cup dry white wine
- kosher salt and freshly ground black pepper



Preheat oven to 350°F. Bring a large pot of salted water to a boil.

- 2 In a large skillet or high-sided sauté pan, add 2-3 tablespoons of olive oil and place over medium-high heat. Add the turkey and cook, breaking up with a wooden spoon, until browned about 8 minutes. Add the onion, carrot, garlic, thyme and nutmeg, season with salt and pepper, and sauté until translucent, about 5 minutes. Remove from heat. Add 1 cup yogurt, 1/4 cup Parmigiano-Reggiano and egg. Stir to combine and season to taste with salt and pepper. Set aside.

 - 3 Drop the prepared pasta sheets, one at a time, into the boiling water. Cook for 1-2 minutes. Remove pasta to an ice bath to cool completely. Drain the blanched pasta sheets. Place blanched pasta sheets in an even layer on a greased baking sheet.

 - 4 Working with one pasta rectangle at a time, spread about 1/4 cup of filling down the center. Roll the pasta sheet tightly, in the style of a jelly roll, leaving the ends open. Repeat until you have 12 cannelloni.

 - 5 In a 9 inch x 13 inch casserole dish, spread half of the Vegetable Bolognese Sauce across the bottom in an even layer. Carefully lay each cannelloni in the casserole in two rows of 6. Top with the remaining Vegetable Bolognese Sauce. In a small bowl, whisk together remaining cup of Greek yogurt with remaining egg and Parmigiano-Reggiano. Bake for 20 to 25 minutes, until bubbling and the edges of the pasta are crispy and browned. Serve with more freshly grated Parmigiano-Reggiano and nutmeg over the top.

 - 6 For the Vegetable Bolognese: in a food processor, add the mushrooms. Pulse to finely chop. Remove to a bowl and set aside.

 - 7 In the same food processor, add the onions and pulse to finely chop. Remove to a separate bowl and set aside. Repeat with the carrots, celery and garlic, and add to the bowl with the onions. Set aside.

 - 8 In a large, heavy-bottomed pot, add olive oil and place over medium heat.

 - 9 Add the mushrooms and cook, stirring occasionally until browned, about 5-7 minutes. Add the onions, carrots, celery, and garlic, season with salt, and cook until the vegetables are translucent, about 5 more minutes.

 - 10 Add the tomato paste, stir to combine and cook for 2 minutes. Add the milk and wine, and simmer over medium-low heat for 1 to 1 1/2 hours. Season with salt and pepper, to taste, and remove from the heat.

 - 11 Helpful Tip: make the Vegetable Bolognese ahead of time and freeze up to a month!
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