

# CopyCat Olive Garden Cannelloni

## Ingredients

10 oz cannelloni pasta, (1 box), cooked and cooled  
24 oz marinara sauce, (1 jar)

### For Meat Mixture:

1 cup red onion, finely chopped  
 $\frac{1}{2}$  cup celery, finely chopped  
 $\frac{1}{3}$  cup carrot, finely chopped  
2 tbsp olive oil  
2 garlic cloves, minced  
 $\frac{3}{4}$  lb ground beef  
 $\frac{3}{4}$  lb ground pork  
 $\frac{1}{2}$  cup red wine  
 $\frac{1}{4}$  cup beef broth  
2 tsp Italian seasoning  
1 bay leaf  
1 tsp salt, to taste  
1 tsp ground black pepper, to taste  
2 egg yolks

### For Cheese Mixture:

2 tbsp unsalted butter  
2 tbsp all-purpose flour  
1 cup milk  
 $\frac{3}{4}$  cup Parmesan cheese, grated or powdered, divided  
 $1\frac{1}{2}$  tbsp parsley, finely chopped

### To Serve:

$1\frac{1}{2}$  tbsp parsley, chopped

## Directions

Heat the olive oil in a deep skillet over medium-high heat. Sauté the onion, celery, carrot, and garlic until soft and

translucent.

Add the beef and pork to the pan. Stir well and break up any large chunks of meat. Continue sautéing until no longer pink.

De-glaze with red wine and reduce for about 1 minute before adding in the beef broth, Italian seasoning, and bay leaf.

Allow the pan to come to a boil and reduce the heat to a simmer. Let cook for 15 additional minutes, then discard the bay leaf.

Season to taste with salt and ground pepper. Adjust accordingly and set aside.

Melt the butter in a small saucepan over medium heat.

Whisk in the flour for 2 minutes before adding the milk.

Let simmer for about 5 minutes or until thickened before adding the parsley and  $\frac{1}{2}$  cup of parmesan cheese. Set aside.

Transfer the meat mixture into a large mixing bowl along with the egg yolks. Stir well to combine, then add in the cheese sauce.

Spread the marinara sauce into the bottom of your preferred baking dish.

Take the cooked cannelloni noodles and spoon about  $\frac{1}{4}$  cup of the beef and cheese mixture down the center of the cannelloni.

Lay the stuffed cannelloni in a single layer at the bottom of the dish.

Repeat with the remaining marinara sauce and stuffed cannelloni, stacking the noodles as needed.

Pour any remaining beef and cheese mixture on top followed by the remaining marinara sauce. Sprinkle the top with the remaining Parmesan cheese.

Bake in the oven at 400 degrees F for about 10 minutes, then set into the broiler for 2 minutes.

Remove once the top is golden brown and garnish with parsley. Serve and enjoy!