

Spinach and Ricotta Pasta Shells

Serves: 6

Prep time: 20 minutes

Cook time: 30 minutes



1 serve per portion

Ingredients

12 giant/jumbo pasta shells

2 tablespoons extra virgin olive oil

2 cups fresh or frozen spinach, packed

350g ricotta

½ cup parmesan

1 egg, lightly beaten

Black pepper

1 tablespoon Italian herbs

½ cup fresh basil, chopped

2 cups tomato passata

Extra parmesan, to serve

Method

PREHEAT oven to 180°C and bring water to boil in large pot.

COOK pasta shells till al dente or according to packet instructions.

HEAT olive oil frypan over low heat. Add spinach and sauté for 5 minutes. Remove from heat.

ADD ricotta and parmesan to cooked spinach and mix through.

ADD egg, pepper, Italian herbs and basil to spinach and cheese mixture.

POUR passata sauce into a medium casserole dish, to fill it between a quarter to halfway up the sides.

SPOON the spinach mixture into each pasta shell and place the shells in the dish, open side up.

COVER dish with aluminium foil and bake in the oven for 20 minutes.

REMOVE foil and finish in the oven on broil setting for 5 minutes or until golden on top.

SERVE with a sprinkle of parmesan cheese.



Everyday Food

Recipe courtesy of Kathryn Howard, QCWA Cook at Home Challenge Winner