

Baked Spinach & Ricotta Shells



Recipe By FoodieBook

Ref: 232

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

350 g Giant pasta shells
2 tbsp Olive oil
4 Garlic cloves, crushed
1 Red chilli finely chopped
400 g Spinach chopped
250 g Ricotta cheese
1 Lemon zest only
60 g Parmesan finely grated
1/2 tsp Salt
1 tsp Black pepper ground

Sauce

400 ml Tomato passata
1 tsp Salt
1 tsp Black pepper ground
1 tsp Cater sugar

Suggestion & Tips

You could add some herbs to the tomato sauce.

Method

Step 1 - Cook the pasta shells salted water as per instructions, but drain when they are still a little al dente as they will cook more in the oven.

Step 2 - Heat the olive oil in a pan & gently cook the garlic & chilli for a few minutes, then stir in the spinach & cook until wilted, then stir in the ricotta & lemon zest, then salt n pepper mix well, set aside.

Step 3 - Mix all tomato sauce ingredients together in a bowl the pour into a baking dish shake to even out, use a teaspoon to pack each shell with the spinach & ricotta mixture, then put on top of the sauce, making sure the shells are evenly spaced apart, dot any left-over mixture on top.

Step 4 - Sprinkle over Parmesan & bake for 20-25 minutes or until bubbling & golden in a pre heated oven at 190'c.