



Spinach and Ricotta Shells



Serves

4



Prep Time

20 mins



Cook Time

20 -30 mins

Pasta bakes are such a good dish... plus this one has spinach in it so even better!! Serve with a simple garden salad on the side.

Ingredients

For the Filling

**250gms conchiglioni
(large pasta shells)**

**250gms frozen chopped
spinach; thawed and as
drained as possible.**

350gms smooth ricotta

1 egg, lightly beaten

2 cloves garlic

**100gms mozzarella; plus
extra for sprinkling**

Zest of 1 small lemon

Salt & pepper

For the Sauce

1 700gm jar passata

1/3 cup tomato paste

**2 tspns chicken stock
powder**

2 – 3 tspns basil (to taste)

**Fresh basil to garnish if
you like!**

Method

1. Preheat oven to 180C fan.
2. Bring a large pan of water to the boil. Add salt and cook the pasta shells for about 10 mins (mine have a cooking time of 14 mins). You want them just soft and nearly cooked but not fully cooked. Drain; and rinse under cold water which makes them easy to handle and stops them sticking together.
3. While the pasta is cooking, combine spinach, ricotta, egg, garlic, mozzarella; zest; salt & pepper in a bowl. Mix until really well combined and set aside.
4. In a large baking dish – combine the passata, tomato paste; chicken stock powder and basil.
5. Fill the pasta shells and nestle into the sauce.
6. Top with a little extra mozzarella; bake for around 25 mins until pasta cooked through and cheese gold and bubbling. If you can let it sit for 5 minutes before serving.

@dollopbyvicki

