

Spinach & ricotta cannelloni

Serves: 4

Prep time: 15 mins

Cook time: 35 mins



Ingredients

500g reduced-fat ricotta
200g frozen chopped spinach,
thawed and excess moisture
squeezed out
¼ cup grated parmesan cheese
¼ cup fresh basil, finely chopped
(optional)
250g packet cannelloni tubes
2 cups tomato passata
½ cup reduced-fat cheese, grated

Methods

Step 1: Preheat oven to 190°C.

Step 2: Mix together ricotta, spinach, parmesan and basil in a medium bowl until well combined.

Step 3: Using a teaspoon, spoon ricotta mixture into cannelloni tubes, filling to each end.

Step 4: Spread ½ cup of the passata over the bottom of a greased, medium-sized rectangular baking dish. Arrange filled cannelloni tubes in rows over the sauce, then top with remaining passata, spreading it over the tubes so they are all covered with sauce.

Step 5: Sprinkle with cheese and bake for 35 minutes or until pasta is cooked through. Cover dish with foil if cheese is becoming too brown.

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