

STUFFED SHELLS WITH SPINACH AND RICOTTA

Ingredients

200 gr conchiglioni pasta
250 gr spinach
250 gr ricotta
600 gr plum tomatoes
1 can (400 gr) tomatoes
30 gr parmesan cheese
2 cloves of garlic
2 tablespoons olive oil
1 teaspoons Italian dry herbs
1/4 teaspoons dry chili pepper
Salt & pepper

(Laura also added some fetta to this recipe.)

Preparation

1. Preheat oven to 180°C.
2. Cook the pasta in boiling water for about 10 minutes and let it cool down.
3. Prepare all the ingredients; peel and chop the fresh tomatoes, crush the garlic and wash the spinach (if needed).
4. Heat the olive oil in a stockpot over medium heat. Add the garlic, fresh tomatoes & canned tomatoes and season with the Italian herbs, chili pepper and salt & pepper. Let it cook for about 10 minutes.
5. Cook or wok the spinach and let it cool down.
6. Mix the spinach with the ricotta and season with pepper & salt.
7. Spread the sauce at the bottom of a baking dish.
8. Place the shells in the baking dish and stuff them with the spinach & ricotta mix.
9. Spread parmesan cheese on top.
10. Cover with foil and bake for about 30 minutes.