

Spinach Stuffed Shells

Ingredients

16 large pasta shells

5 oz frozen chopped spinach, thawed

1 15oz container full fat ricotta cheese

3/4 cup freshly grated parmesan cheese

1/2 cup shredded mozzarella cheese, divided

20 oz marinara sauce

1/4 tsp ground nutmeg

1/2 tsp Italian herbs

salt and white pepper to taste

6 cherry tomatoes, halved

Method

Preheat the oven to 350°F. Cook pasta shells according to package directions. Drain well. Lightly spray cooked shells with olive oil spray to prevent them sticking together.

Squeeze excess liquid from the spinach. In a large bowl combine ricotta, spinach, herbs, spices, parmesan and 1/4 cup mozzarella cheese. Mix until combined.

Place the pasta sauce and a 1/4 cup water in a round baking dish or cast iron skillet. Stir until combined.

Gently spoon the spinach and cheese mixture into the shells.

Arrange the shells in 2 concentric circles over the sauce to create a flower pattern. Use 11 shells for the outer circle and 5 for the inner circle. Place a tomato half, cut side up in between each shell around the edge of the dish and the final tomato in the centre. Sprinkle with the remaining mozzarella cheese.

Place the dish on a baking tray and bake 45 minutes or until golden.

Buon Appetito!