

## Spinach & Ricotta Shells

### Ingredients

- 1 bunch english spinach
- 250g large shell pasta
- 400g La Casa Del Formaggio Reduced Fat Ricotta
- 3/4 cup La Casa Del Formaggio Grated Parmesan
- 1 egg, lightly beaten
- Pinch of nutmeg
- Salt and freshly ground black pepper
- 2 x 400g cans of Diced Italian tomatoes
- 1/3 cup La Casa Del Formaggio Mozzarella, grated



### Directions

1. Preheat oven to 180°C. Remove spinach leaves from stems, discard stems and roughly chop leaves. Rinse well in cold water to remove dirt. Place into a bowl and cover with boiling water. Stand for 2 minutes, drain and refresh in cold water. Drain well, squeeze out excess water, and set aside. Meanwhile, cook pasta in boiling salted water for 5 minutes. Drain and set aside to cool.
2. Finely chop spinach and combine with ricotta, parmesan, egg and nutmeg. Season with salt and pepper. Fill pasta shells with ricotta mixture - each shell will need approximately 2 teaspoons.
3. Put tomatoes into a large baking dish and stir in 1 cup of water. Arrange shells over tomato mixture. Sprinkle Mozzarella over the top. Bake for 30 minutes and serve.

**Serves 4.**