

Spinach and Ricotta Cannelloni

Preparation Time

20 minutes

Cooking Time

25 minutes

Ingredients (serves 4)

1 cup (250ml) tomato passatta

600g ricotta (low-fat, if desired)

250g frozen chopped spinach,
thawed

2 tablespoons chopped flat-leaf parsley

2 tablespoons chopped basil

1/4 cup (20g) grated parmesan

Salt and cracked black pepper

6 fresh lasagne sheets

3/4 cup tomato passatta, extra

1 cup grated low fat mozzarella

1/3 cup (25g) grated parmesan, extra

Green salad, to serve



Method

Preheat oven to 190°C. Lightly grease a 20cm x 28cm x 4cm-high ovenproof dish. Pour in tomato passatta, spreading evenly over base.

Place ricotta, spinach, parsley, basil, parmesan, salt and pepper in a large bowl, and mix to combine.

Cut each lasagne sheet into 14cm x 16cm pieces.

Place 1/3 cup of ricotta mixture along length of each lasagne sheet and roll up to form a tube. The mixture should make 8 tubes.

Lay tubes side by side in the dish.

Spoon over extra tomato passatta to coat.

Sprinkle with cheeses and bake for 25 minutes or until golden.

Serve with salad.

Fresh lasagne sheets, available from the supermarket chiller, are actually easier to work with than dry pasta. If unavailable or if dry cannelloni rolls are preferred, just cook according to packet directions. Follow steps 1 and 2 above. In step 3 spoon the filling into each tube, place in baking dish and coat with passata. Expect to cook dry cannelloni for about 10 minutes extra.