



Stuffed Conchiglioni

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2 - 60g pancetta, cubed - 1tbsp tomato puree - Can of chopped tomatoes - 2 cloves garlic, thinly sliced - Couple of handfuls fresh baby spinach - 50ml single cream - Conchiglioni (giant pasta shells) - about 250g - Fresh basil - A handful of freshly grated parmesan - A little extra virgin olive oil - 1 dessert spoon white sugar - 75ml vegetable stock

Instructions

I used a deep non-stick frying pan for the sauce - you could use a saucepan obviously, but I was going for speed. You can prepare the pasta slightly in advance if you like, rinsing with cold water after cooking (but be careful it doesn't all just stick together). It's a bit fiddly, but it really is worth it. - Dry fry the pancetta on a medium-high heat until slightly browned. - Turn down heat to medium. Add the garlic and briefly fry but don't allow to brown or burn - add a little water to prevent this if necessary. - Add the tomato puree and stir in, coating the pancetta and garlic. Cook whilst continuously stirring for a couple of minutes. - Add stock and can of tomatoes. Simmer for about 5 minutes. Add the sugar and stir in. Toss in the spinach and stir. - Continue simmering until most visible liquid has evaporated and the sauce is of a medium thickness. - Stir in the cream and season with lots of black pepper and only a little salt (the pancetta is salty). - Spoon into the cold pasta shells and top them all with the grated parmesan. Bake in a hot oven for a few minutes until the cheese has melted and is starting to brown. Serve and drizzle with a little olive oil and garnish with fresh basil. Yum yum yum.