



Lasagna stuffed with Spinach & Ricotta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 700 ml of tomato sauce - 17 oz (475 g) of ricotta - 1 egg - 1 fresh finely minced tomato
- 300 g of spinach - Lasagna (or Cannelloni you'll have to stuff) - Mozzarella +
Parmesan - Salt + Pepper - You can also add 150 g of finely minced mushrooms and 1
mashed garlic clove

Instructions

Preparation : 15 min | Cooking : 30 min 1. Pre-heat the oven at 180°C (350°F) 2.
Boil the pasta (important) 3. Clean, cut and smash the spinach 4. Mix the egg, ricotta
and spinach in a bowl 5. Add the lasagna directly into the bowl you'll be serving 6.
Gently add the spinach + egg + ricotta mixture and 2/3 minced tomato 7. Add another
slice of lasagna 8. Add the remaining 1/3 of minced tomato and tomato sauce 9. Top it
with small dices of mozzarella and gently cover with some parmesan 10. Put it to the
oven for 30min (180°C)