

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

Prepatation: 15 min | Cooking: 30 min 1. Pre-heat the hoven 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 hoven for 30min (180°C)