



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)