

Stuffed Shells with Spinach and Cheese

50–55 Min

Ingredients 4 Portions

= Kotányi Produkte

250 g	Large shell pasta (if unavailable, use canelloni or paccheri)
400 ml	Crushed tomatoes
2 tbsp	Grill Vegetables Seasoning Mix
80 g	Baby spinach
1 tbsp	Olive oil
250 g	Ricotta
70 g	Parmesan, grated
1 pinch	Himalayan Salt
1 pinch	Pepper Black, Ground

Preparation

1. Preheat the oven to 180 °C. Bring a pot of salted water to a boil and add the pasta. Cook for 4–5 minutes, or until al dente. Drain and spread out on a tray to cool.
2. Wash and dry the spinach. Heat the oil in a pan, add the spinach, salt, and pepper, and sauté until wilted and the water evaporates. Remove from heat and let it cool briefly, then finely chop the spinach.
3. In another pan, heat the crushed tomatoes, add 1 tablespoon of Kotányi Grill Vegetables seasoning and cook for 2 minutes. Remove from heat and transfer to a round baking dish (25 cm diameter) or a rectangular one (25×20 cm).
4. In a bowl, combine the ricotta, Parmesan, 1 tablespoon of Kotányi Grill Vegetables seasoning, and chopped spinach. Mix well to combine. Transfer the filling to a pastry bag and stuff the shells. Arrange them in the baking dish with the sauce and cover with aluminium foil. Bake in the oven for 30 minutes. Serve with Parmesan and fresh thyme.