

Less than 1 hour

Serves 5

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Ingredients:

- 2 packets (200g each) baby spinach
- 2 tubs (150g each) ricotta, crumbled
- Grated peel of 2 lemons
- Salt and milled pepper
- 1 tub (250ml) store-bought cheese sauce
- ⅔ cup (100ml) cream or milk
- 1 box (250g) cannelloni
- 2 cups (250g) grated mozzarella
- Fresh basil, for serving

Method

COOK'S NOTE

Use feta or goat's cheese instead of ricotta.

1. Blanch or steam the spinach, squeeze out excess moisture, then chop roughly.
2. Combine ricotta, spinach and lemon, season and set aside.
3. Combine cheese sauce and cream or milk and spread ¼ cup (60ml) on the bottom of a large rectangular baking dish.
4. Fill cannelloni tubes with ricotta mixture then arrange neatly in the baking dish.
5. Pour remaining sauce on top, cover with foil and bake at 180°C for 40 minutes.
6. Turn on grill setting, remove foil, top with mozzarella and bake for a further 10-15 minutes or until golden and cooked through.

7. Serve immediately with fresh basil.