

Spinach, zucchini and ricotta rotolo

*Adapted from the recipe found at: <http://www.taste.com.au/recipes/40042/silverbeet+and+ricotta+rotolo>

Ingredients

- 1 x serve freshly made pasta
- 1 large bunch of spinach or silverbeet
- 3 zucchinis
- 120g fresh grated parmesan
- 1kg ricotta
- 1 large onion finely chopped
- 2 large garlic cloves
- 750ml jar tomato passata sauce
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mixed Italian herbs
- 1/4 teaspoon oregano
- salt and pepper



Step 1

Cook lasagne sheets in a large saucepan of boiling water for 2-3 mins or until just tender. Transfer to a bowl of cold water.

Step 2

Preheat oven to 180C. Cut down either side of silverbeet stems and remove white stalks. Discard stems and stalks. Wash leaves and, without drying, roughly chop and place in a large saucepan.

Step 3

Grate the zucchini and add to the spinach. Cook over medium-low heat, covered, shaking the pan and turning silverbeet and zucchini occasionally, for 2-3 mins or until wilted. Set aside for 5 mins to cool slightly. Squeeze to remove excess liquid.

Step 4

Combine silverbeet, ricotta, nutmeg and 2/3 of the parmesan in a large bowl. Season with salt and pepper.

Step 5

For the sauce, heat oil in a medium frying pan over medium heat. Add the onion and garlic, stirring, for 5 mins or until onion softens. Add the passata sauce, mixed herbs and oregano. Cook for a further 3 minutes.

Step 6

Place 1 lasagne sheet on a clean work surface. Spoon one-tenth of the ricotta mixture over the lasagne sheet. Starting from 1 short end, roll up to enclose filling. Repeat with remaining lasagne sheets and filling. Use a serrated knife to cut each pasta roll into 2-3 pieces (depending on the width of the pasta and the height of the dish it will be cooked in).

Step 7

Spoon some of the sauce into the base of a 25cm-diameter baking dish. Place pasta rolls, cut-side up, side by side, over the sauce. Drizzle the sauce over the pasta and top with the remaining grated parmesan cheese (or mozzarella). Bake for 30 mins or until golden and heated through.
