



# SPINACH AND THREE CHEESE

Serves 6

## Spinach and Three Cheese Cannelloni:

2 tablespoons olive oil	400gm spinach
1 onion, finely chopped	2 tablespoons olive oil
2 cloves garlic	1 onion, finely chopped
2 x 400gm chopped tomatoes	400gm ricotta
1/2 teaspoon dried oregano	1/4 teaspoon freshly grated nutmeg
1/2 bunch fresh basil, leaves picked	1 eggs, lightly beaten
100gm Parmesan, grated	2 balls of mozzarella
Fresh Lasagne sheets	

Preheat the oven to 180C

Heat the olive oil in a medium saucepan, add the onion and saute until softened and translucent. Add the garlic and cook for 2 minutes before adding the tomatoes and oregano. Reduce the heat to a gentle simmer and allow to reduce and thicken for around 20 minutes. Add the basil and cook for a further 5 minutes and then remove from the heat and set aside.

Meanwhile heat up a large saucepan with a little water, add the spinach and place a lid on the pan. Allow the spinach to wilt, then remove from the pan immediately and place in a colander to cool. When cool enough to handle, squeeze any liquid from the spinach.

Heat up the olive oil and cook the onion until softened. Remove from heat and allow to cool.

Chop up the cooled spinach and add it to a bowl along with the ricotta, nutmeg, egg and half the parmesan cheese. Season well with salt and ground pepper.

Lay out the lasagne sheets and cut in half, lay the filling in the middle of each half and roll into a cylinder.

Spoon enough Napoli sauce on the base of the rectangle oven proof dish to cover it with a thin layer and then place the cannelloni tubes on top. Spoon the remaining Napoli sauce over. Break the mozzarella into pieces and arrange on top. Sprinkle with the remaining parmesan cheese and bake for 30 minutes or until the cheese is golden and the pasta is tender.

Serve with a lovely garden salad

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