Pomì
O Così. O Pomì.

Tortellini casserole with spinach

Preparation time: 40 min
Difficulty: Easy

Ingredients

- Cloves of garlic: 2
- Fresh tortellini with spinach ricotta filling or favourite tortellini*: 400 gr
- Freshly chopped basil: 1 handful
- Frozen spinach: 200 gr
- Mozzarella: 150 gr
- Olive oil: 2 tbsp
- Oregano, dried: 1⁄2 tsp
- Pecorino, freshly grated: 100 gr
- Pomíto tomato pulp fine pieces: 300 gr
- Red onion: 1
- Tomato purée: 1 tbsp

Preparation

1. For the tomato sauce, peel and chop the onion and garlic.
2. Heat the olive oil in a saucepan. Fry the onion and garlic until translucent.
3. Add the spinach and tomato paste and fry until the liquid has evaporated.
4. Deglaze with tomato pulp and pour in strained tomatoes.
5. Add the basil and oregano to the sauce. Simmer everything on a medium heat for about 15 minutes.
6. Preheat the oven to 190 degrees.
7. Place the tortellini in an ovenproof casserole dish and pour over the hot tomato sauce.
8. Pluck the mozzarella into pieces with your fingers and spread over the tortellini.
9. Finally, sprinkle with freshly grated pecorino and bake for approx. 15-20 minutes.

**If you use dried tortellini, pre-cook them in salted water for 4-5 minutes.*

For this recipe we used:

Strained Tomatoes 500 gr