Stuffed shell pasta with spinach and cream cheese



Preparation time: 45 min
Difficulty: Easy

Ingredients

- Cloves of garlic: 3
- Cream cheese: 250g
- Fresh spinach leaves: 500g
- Olive oil: 3 tbsp
- Oregano: 1⁄2 tsp
- Pinch of salt:
- Pomìto tomato pulp in pieces: 500 g
- Shell pasta or other large pasta for stuffing: 300 g
- Small onions: 2
- Tomato paste: 1 tbsp

To end

- Freshly grated parmesan: q.b.

Preparation

1. Cook the pasta in plenty of salted water until al dente, strain and set aside. Peel and finely dice the onions and garlic.
2. Heat 1 tbsp olive oil in a saucepan and fry half of the diced onions and garlic cloves.
3. Add the tomato purée and continue to fry for 1-2 minutes. Deglaze with ***Pomi organic strained tomatoes*** and add the tomato pieces.
4. Add the oregano and simmer on a low heat for about 10 minutes.
5. Now wash the spinach, drain well, spin dry in the salad spinner if necessary and then chop coarsely.
6. Heat the oil in a pan and fry the remaining onion and garlic cubes until golden brown. Add the spinach in batches to the pan and stir-fry until it collapses.
7. Add the cream cheese to the pan and melt over a low heat.
8. Leave the spinach mixture to cool slightly.
9. Preheat the oven to 200 degrees.
10. Pour the tomato sauce into an ovenproof casserole dish, fill the pre-cooked pasta with the spinach and cream cheese mixture and layer in the casserole dish.
11. Cover the casserole dish and bake in the oven for about 25 minutes. Sprinkle with fresh Parmesan before serving.

For this recipe we used:

Organic Tomato Puree 300 g

