

Sausage and Spinach Stuffed Cannelloni

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Italian sausage combines with spinach and ricotta, as well as other seasonings before being stuffed into cannelloni shells. The dish is then topped with pasta sauce and mozzarella cheese before being baked in the oven.

Ingredients:

450g cannelloni shells
225g Italian sausage, casings removed
225g fresh spinach
225g ricotta cheese
225g grated mozzarella cheese
500g tomato pasta sauce
3 cloves of garlic
1 egg
Juice of one small lemon
4 tbsp. Parmesan cheese
Salt and pepper
1 tsp. dried oregano

Directions:

1. Put the cannelloni shells into boiling salted water and cook for 4-5 minutes. Drain and set to one side.
2. Mince the garlic cloves and roughly chop the spinach. Dry-fry the sausage in a large frying pan until browned. Combine in a bowl with the spinach, ricotta, egg, garlic, lemon juice, parmesan, salt, pepper and oregano. Stir well.
3. Fill the cannelloni shells with the mixture, then put in a single layer in a baking dish. Cover with the pasta sauce and sprinkle with mozzarella, then cook in a 180C oven for 20 minutes.

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