



Spinach & feta stuffed pasta with tomato sauce

Serves 4

Ingredients:

Filling:

- 2 Tbsp (30ml) olive oil
- 1 onion, peeled and finely diced
- 2 garlic cloves, crushed
- 500g spinach, blanched and finely chopped
- 1 Tub 230g Président Thick & Smooth Cream Cheese
- 1 Tub 400g Président feta cheese, crumbled
- 3 Tbsp (45ml) readymade pesto
- 2 Tbsp (30ml) parsley, chopped
- Milled black pepper

Tomato Sauce:

- 3 Tbsp (45ml) olive oil
- 1 onion, peeled and finely diced
- 2 tsp (10ml) paprika
- 1 small red chilli, deseeded and finely chopped (optional)
- 1 x 410g can chopped tomatoes
- 1 x 410g tomato passata/purée
- 2 tsp (10ml) sugar
- 125ml water
- Salt and milled black pepper

Method:

Filling:

1. Heat the oil in a pan and gently fry the onion and garlic for 3-5 minutes, and add the cooked, finely chopped spinach. Turn off the heat and add the cream cheese, feta cheese, pesto, parsley and mix well. Season with milled black pepper.
2. Fill the cooked pasta shells with the spinach mixture and set aside.

Tomato Sauce:

1. Heat the oil in a wide, ovenproof skillet and fry the onion for 5 minutes. Add the paprika, chopped tomatoes, tomato passata, sugar, water and chilli (optional) and simmer for 10-12 minutes. Season with salt and pepper.

To assemble:

1. Preheat the oven to 180C.
2. Arrange the stuffed pasta shells on top of the tomato sauce in the skillet/pan.
3. Bake in the oven for 15-20 minutes, or until heated through.