

Spinach + Ricotta Baked Pasta

- 2 bunches of spinach
- 3 tbs chopped dill
- 2 onions, finely chopped
- 1 garlic clove, crushed
- 4 egg, lightly whisked.
- 500g pasta
- 300mls sour cream
- 750g ricotta cheese
- 1 cup parmesan cheese, grated.
- 1 cup mozzarella cheese, grated
- Pepper / Salt to taste.

- * Preheat oven (190°C)
- * Place a large saucepan of water on stove to boil. Add pasta and cook until "al dente". Drain. Place pasta in a greased 4 litre capacity baking dish.
- * Place some oil, crushed garlic and chopped onion into a frypan. Sauté over a medium heat until onion is translucent and golden. Remove from pan and place in a mixing bowl.
- * Blanch the spinach in a saucepan of boiling water for one minute. Drain + squeeze to remove excess water. Roughly chop and add to onion mix.
- * Add the ricotta, sour cream, eggs, parmesan mozzarella, dill, pepper + salt to onion mix and stir to combine.
- * Spoon mixture over the pasta + bake for 30 mins or until golden.
- * Stand for 5 minutes before cutting into wedges.