

Ricotta filled Pasta Shells

Serves: 4

From the Garden: parsley, rosemary, (previously made ratatouille)

Ingredients:

250g dried large shells (cooked)
500 g ricotta
4 tbsp finely chopped parsley
1 tbsp finely chopped rosemary
2 cloves crushed garlic
1/4 cup grated parmesan cheese
1/2 cup tomato passata
2 cups ratatouille (if not available use another 2 cups passata)
e.v. Olive oil
freshly ground black pepper

Equipment:

Basic toolbox, parmesan grater, garlic crusher, gratin baking dish

Method:

1. Preheat oven to 200° C.
2. Wash and dry herbs thoroughly, finely chop and set aside.
3. Measure ricotta and place into a medium mixing bowl.
4. Add crushed garlic, parsley and rosemary to ricotta and stir through gently.
5. Empty tub of ratatouille into a medium bowl. Add passata and stir to combine.
6. Drizzle a little olive oil into baking dish and grease entire dish using a pastry brush.
7. Next add the ratatouille mix to the dish and spread evenly.
8. Fill each shell with some of the ricotta mixture and push into ratatouille mix.
9. Add a grinding of black pepper.
10. Finally sprinkle over a layer of grated parmesan cheese.
11. Bake for 1/2 hr till parmesan is golden brown.
12. Serve with a green salad and some crusty bread.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School