



## **Spinach and Ricotta Stuffing**

### INGREDIENTS:

Fills approx., 10 cannelloni Shells

- 12 cannelloni
- 2 shallots, finely chopped
- 2 cloves of garlic, minced
- 2 Tbls of butter
- 1 Tbls of extra virgin olive oil
- 1 pound of ricotta cheese
- 1 pound of fresh spinach, washed, trimmed and steamed (frozen spinach can be substituted)
- 1/4 cup of flat leaf parsley, chopped
- 1/4 cup of fresh basil, chopped
- 3/4 cup of freshly grated Pecorino Romano cheese
- 2 small eggs, beaten
- 1/2 tsp of freshly grated nutmeg
- 1/2 tsp of salt
- 1/2 tsp of freshly ground black pepper

In a small frying pan sauté the onions and garlic in the butter and oil for 2 minutes until tender.

In a large bowl mix together the ricotta, spinach, parsley, basil, Romano cheese, eggs, nutmeg, salt and pepper, blending with a wooden spoon until smooth