Stuffed Shell Pasta with Spinach and Ricotta

Easy | 4 Servings | 45 min.



Scallop pasta with spinach and ricotta—a baked dish that warms the soul and showcases the hearty side of Italian cuisine. The creamy filling, combined with a fruity tomato sauce and golden-brown Parmesan, brings classic flavors to life in a sophisticated way. Inspired by the flavors of central Italy, this dish embodies indulgence, down-to-earth simplicity, and the art of conjuring something truly special from just a few ingredients—full of warmth, character, and Italian joie de vivre.

Ingredients

300 g shell pasta

500 g spinach leaves

1 onion

3 garlic cloves

40 g pine nuts

50 g grated Parmesan

250 g ricotta

1 pinch of nutmeg

Salt and pepper

2 tbsp olive oil

2 packages ORO di Parma Sugo Vegetable Tomato Sauce

40 g grated Parmesan

Step 1: The Preparation

Cook the shell pasta in salted water until al dente, drain, and let cool slightly. Meanwhile, dice the onion and garlic, chop the pine nuts finely, and sauté them in olive oil. Gradually add fresh spinach leaves and let them wilt. Season with nutmeg, salt, and pepper, let cool, and then mix in the ricotta and Parmesan.

Step 2: Serving

Fill the cooked shell pasta with the spinach-ricotta mixture. Place the ORO di Parma soffritto in a baking dish, arrange the stuffed pasta on top, and sprinkle with Parmesan.

Step 3: The Finale

Bake the dish in a preheated oven at 200°C for about 20 minutes, until the cheese is golden brown. Serve hot and enjoy!

Used products:



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