

PACCHERI-PASTA WITH RICOTTA AND SPINACH FILLING

The first time I came into contact with the delicious dish Paccheri-Pasta with ricotta and spinach filling was during a cooking workshop, we were allowed to take part in during our English lessons. It is absolutely simple to cook and easy to recreate at home with just a few ingredients. The taste is incredibly delicious and meets all expectations. But why do not you try it yourself and enjoy the wonderful pleasure of the Paccheri-Pasta?



INGREDIENTS

- 500 gr of paccheri pasta
- 500 gr dry ricotta
- 200 gr spinach
- 1 egg
- 50 gr. grated parmesan cheese
- 30 gr butter
- 1 chopped onion
- 250 gr béchamel sauce
- Salt, pepper.

For the tomato sauce

- 6 tablespoons olive oil Extra Vergine
- 1 small white onion
- 1 l tomato sauce
- Salt and pepper

PROCEDURE

1. Prepare the filling by frying half of the onion in butter in a pan.
2. Add the spinach and sauté for a few minutes to let it take on flavour.
3. Let them cool down, dry them and put them in a bowl together with the ricotta cheese, the egg, the salt, the pepper and the grated Parmesan cheese. Mix the filling well with a fork.
4. Meanwhile, fry the remaining onion in the oil to prepare the tomato sauce.
5. Let it sizzle for a few moments and add the tomato puree.
6. Add salt and cook the tomato sauce for about 20 minutes. Let it rest.
7. Cook the paccheri very "al dente" in plenty of salted water, then dress them with a little olive oil and fill them one by one with the prepared mixture.
8. Heat the béchamel sauce slightly.
9. Now arrange your paccheri with ricotta and spinach standing upright in a buttered oven dish, dress them with the tomato sauce and béchamel sauce, sprinkle with Parmesan cheese and then let them cook au gratin for 20 minutes in the oven at 200° C to form a golden crust.