

Spinach Ricotta Pasta Shells

Yield: 6 entree size portions

Ingredients

1 pound box medium pasta shells

1 tablespoon olive oil

1 10 oz. bag frozen chopped onion or 1 fresh Vidalia onion, chopped

1 pound bag frozen chopped spinach

2 cloves garlic, minced

1 pound whole milk ricotta cheese

1/2 cup grated Parmesan

1 tsp. salt (or to taste)

Directions

1. Boil pasta until al dente. Then drain and return to the pot.

2. In a large skillet, warm the frozen spinach on low heat, covered, stirring occasionally until thawed and no liquid remains, then remove. It's ok if a little remains.

3. Add olive oil to pan, over medium heat. Add in chopped onion & garlic, and "sweat" the onions, softening them for 5 minutes.

4. Return the chopped spinach to skillet. Toss over medium heat to combine and warm.

5. To the pasta pot, add in spinach mixture, ricotta, Parmesan, and salt. Mix together, taste for spicing. Ladle out into pasta bowls.

