



STUFFED SOMBRERINI

INGREDIENTS

1 bag Sombrierini pasta	1 onion
1/2 cup ricotta	5 cloves garlic
1/2 cup grated aged parmesan	1 jar organic tomato puree
3 cups spinach	Sea salt and bruschetta seasoning to taste

DIRECTIONS

1. Boil pasta water and pre-heat oven to 350 degrees.
2. Grate parmesan cheese into a bowl. Add the ricotta and mix together.
3. Chop the onion and garlic, sauté together over medium-low heat. Gently place spinach on top to slowly wilt. You may have to do two rounds. Add wilted spinach to the cheese mixture, stir together.
4. Prep your pasta sauce by combining the tomato puree, bruschetta seasoning, sea salt, and a dash of oil. Then blend with the onion mixture.
5. Boil your pasta for 5 minutes. They will be under cooked because they need to maintain their structure for filling.
6. Pour your sauce mixture onto a large baking pan. With a spoon, scoop the cheese mixture into upside down pasta, and place in the sauce.
7. Keep creating rows until the sheet is filled. Cover with tin foil and bake for an additional 15 minutes.

Find more recipes on our blog: viaumbria.com/dolcevita