

SPINACH AND RICOTTA GNOCCHETTI

with tomato and chilli sauce



PREPARATION TIME	25 Minutes
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COOKING TIME	30 Minutes
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SERVES	4 Persons
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INGREDIENTS

400g fresh ricotta

125g frozen spinach, thawed,
excess moisture squeezed out

½ cup finely grated parmesan cheese

2 tablespoons toasted flaked
almonds, roughly chopped

½ cup fresh breadcrumbs

1 egg, lightly beaten

¼ teaspoon grated nutmeg

finely grated zest of ½ lemon

400g jar Providore Series Italian Vine
Ripened Tomatoes With Red Chilli
sauce

1 cup finely grated parmesan
cheese, extra

METHOD

Combine ricotta, spinach, parmesan, almonds, breadcrumbs, egg, nutmeg and lemon rind in a large bowl and season to taste. Using wet hands, shape heaped tablespoonfuls of mixture into balls.

Spread ½ cup **Providore Series sauce** over the base of a 1 litre capacity shallow baking dish and place gnocchetti on sauce. Spoon remaining sauce around the gnocchetti. Sprinkle with remaining parmesan cheese. Bake in a preheated oven at 180°C for 30 minutes or until golden brown. Serve accompanied with crusty bread and a crisp green salad.

TIP

Gnocchetti can be assembled a few hours ahead and refrigerated prior to baking.