

Spinach And Cheese Cannelloni RECIPE

# **Spinach And Cheese Cannelloni**



Cooking time
35 mins
Preparation time
20 mins
Serves

4

Lunch or supper. A spinach and cheese cannelloni fills you up anytime of the day. Share

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# **Ingredients**

- 2 tbsp oil
- 1 onion finely chopped
- 1 pkt baby spinach chopped
- 1 tub cream cheese
- 3 pkts Royco® Tomato & Basil Pasta Base
- 1 pkt cannelloni tubes
- 2 pkts Royco® Savoury White Sauce
- grated cheese
- - INGREDIENTS FOR THE BREAD
- 1 loaf ciabatta bread (cut into sliced halfway)
- grated mozzarella cheese
- fresh basil pesto
- few sundried tomatoes
- melted butter mixed with crushed garlic

Products used



Savoury White Dry Sauce

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Tomato & Basil Pasta Bases

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#### **Vegetarian**

This recipe is suitable for vegetarians.

#### **Family Friendly**

Put your kids in charge of the flavoured bread. Slice the bread, and get them to fill it and wrap it ready for the oven.

#### **Method**

1. 1.

Heat oil in a pan and fry onion until soft

2. 2.

Remove from heat and add spinach, cream cheese, salt & pepper and mix to combine

3. 3.

Fill the cannelloni tubes with the spinach filling

4.4

In a roasting dish, pour the Royco® Tomato & Basil Pasta Base

5. 5

Arrange the filled cannelloni tubes on top of the tomato base

6. 6.

Mix the Royco® Savoury White Sauce with rapid boiling water and whisk until smooth

7. 7

Pour the sauce over the cannelloni tubes

8. 8.

Sprinkle with cheese and bake for 30 minutes

#### **METHOD FOR THE BREAD**

1. 1.

Place the bread on a tin foil

2. 2.

Fill the bread with cheese, sundried tomatoes, basil pesto and drizzle with garlic melted butter

3. 3.

Cover the bread with tin foil and bake for 15-20 minutes

# **Recipe Tags**

Pasta Sauces, Plant-Based

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15 mins

Preparation time

5 mins

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5 mins

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Cooking time

25-30 mins

Preparation time

15 mins

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Cooking time

20 mins

Preparation time

15 mins

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#### **Cheesy Chicken Pasta**

Cooking time

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Preparation time

15 mins

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15 mins

Preparation time

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Preparation time

10 mins

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Cooking time

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Preparation time

15 mins

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Cooking time

15 mins

Preparation time

15 mins

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