

Spinach & Ricotta Cannelloni

Ingredients

- 1 tablespoon Noor Sunflower Oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 teaspoon dried oregano
- 1/2 teaspoon red pepper flakes
- 1 (28-ounce) can crushed tomatoes
- 1 (15-ounce) can tomato sauce
- 1 cup vegetable broth
- 1 pound ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh parsley
- Salt and pepper to taste
- Freshly grated Parmesan cheese, for serving

Instructions

- **Cook the Cannelloni:**
 - Cook the cannelloni tubes according to package directions. Drain and set aside.

- **Sauté the Vegetables:**
 - Heat Noor Sunflower Oil in a large skillet over medium heat.
 - Add the onion and garlic, cook until softened.
 - Stir in the red and green bell peppers, oregano, and red pepper flakes. Cook for 5 minutes, or until the vegetables are tender-crisp

- **Make the Sauce:**
 - Add the crushed tomatoes, tomato sauce, and vegetable broth to the skillet. Bring to a boil, then reduce heat and simmer for 20 minutes, stirring occasionally

- **Prepare the Filling:**
 - In a medium bowl, combine the ricotta cheese, Parmesan cheese, basil, and parsley. Season with salt and pepper to taste.

- **Assemble the Cannelloni:**
 - In a medium bowl, combine the ricotta cheese, Parmesan cheese, basil, and parsley. Season with salt and pepper to taste.

- **Assemble the Cannelloni:**
 - Preheat oven to 180°C (350°F).
 - Fill each cannelloni tube with the ricotta mixture.
 - Place the filled cannelloni in a 9×13 inch baking dish.
 - Pour the tomato sauce over the cannelloni

- **Bake:**
 - Cover the dish with aluminum foil and bake for 30 minutes.
 - Remove the foil and bake for an additional 15–20 minutes, or until the sauce is bubbly and the cannelloni are heated through.

- **Serve:**

- Sprinkle with additional Parmesan cheese and serve immediately.

Enjoy your delicious Spanish & Ricotta Cannelloni!