

Rotelle Ricotta Bake

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Servings: 8

1 package (16 ounce)
rotelle
1 package (6 ounce) sliced
part-skim mozzarella
cheese
1 package (10 ounce)
frozen chopped spinach,
thawed
3 eggs
1 container (15-1/2 ounce)
part-skim ricotta cheese
1 jar (14 ounce) marinara
sauce
2/3 cup grated Parmesan
cheese
1 teaspoon salt
1/2 teaspoon ground blk
pepper

Preheat the oven to 375 degrees.

Cook the pasta according to package directions.
Drain. Set aside.

Butter a 13x9-inch pan. Set aside.

Cut the mozzarella in 3/4-inch strips. Set aside.

In a colande, place the spinach. Using a
wooden spoon, press out as much liquid as
possible.

In a large bowl, lightly beat the eggs. Stir in the
ricotta cheese, marinara sauce, Parmesan
cheese, salt, pepper, and half of the mozzarella.
Spoon into the prepared pan. Cover with foil.

Bake until hot, about 15 minutes. Remove the
foil. Arrange the remaining mozzarella strips
diagonally in rows over the pasta about
1-1/2-inches apart.

Bake until the cheese melts, about 5 to 10
minutes.

*This recipe can be prepared
up to one day in advance
ahead of time. Just cover
with foil and refrigerate until
about one hour before
serving. Increase the
baking time to 30 minutes.*

Per Serving (excluding unknown
items): 158 Calories; 7g Fat (40.7%
calories from fat); 12g Protein; 12g
Carbohydrate; 2g Dietary Fiber;
94mg Cholesterol; 625mg Sodium.
Exchanges: 1/2 Grain(Starch); 1
Lean Meat; 1/2 Vegetable; 1/2 Fat.