

# Spinach Cheese Pasta Bake

## Ingredients:

- 300g pasta
- 1 bag of spinach
- 1 tub of cream cheese
- Grated cheese
- 2 Tins of chopped tomatoes
- 2 teaspoon Italian herbs
- Garlic



### Chef's tip:

**Add minced meat or  
leftover chicken before  
baking**

## Use up your:



Spinach

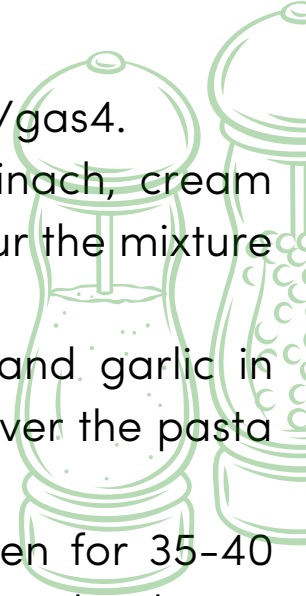


Garlic



## Method:

- Heat the oven to 180c/160f/gas4.
- In a mixing bowl add spinach, cream cheese, pasta and mix. Pour the mixture into an ovenproof dish.
- Mix the tomatoes, herbs and garlic in the same bowl and pour over the pasta mixture and mix.
- Cover and bake in the oven for 35-40 minutes. Sprinkle the hard cheese evenly over the top, return to the oven and cook for a further 5 minutes.



# 5 ways to use up spinach



## Smoothies

Fresh or frozen spinach makes for a great smoothie boost



## Salads

Replace lettuce with iron filled spinach in your salads



## Add it to a curry

Spinach can bulk up a simple curry



## Spinach dip

Just add cream cheese, garlic & cheese for a party favourite



## Pesto

Try swapping basil for spinach!



## Chef's tip:

**Spinach can be cooked from frozen.**

**Blend it and freeze in ice cube trays to save space, use it in soups, smoothies, etc.**

**For more tips scan:**

