

Easy Ricotta, Ham & Spinach Lasagne



Serves 4 Prep 20 mins

Cooking 20 mins

Easy

Ingredients

200g baby spinach
250g tub ricotta
4 tbsp mascarpone
4 large or 8 smaller fresh pasta sheets
2-3 tbsp fresh pesto
200g cooked shredded ham hock or thick sliced ham
2 tbsp parmesan, grated

1. Heat the oven to 220C/fan 200C/gas 7. Put the spinach in a colander. Boil a full kettle of water, then pour over the spinach to wilt it (you can also do this in the bag in the microwave). Cool, then squeeze out as much liquid as possible and chop.
2. Mix the ricotta, mascarpone and spinach and season well. Cook the pasta sheets in boiling water for 3 minutes, or until tender. Drain well. Put a small smear of ricotta mix in the base of a dish and add layers of pasta, ricotta mixture, blobs of pesto and ham.
3. Finish with a layer of ricotta mixture. Sprinkle with parmesan and bake for 15-20 minutes until golden and bubbling.