

# Spinach Cannelloni

Recipe By Chanie Nayman



Cooking and Prep:  1  
h 15 m

Serves:  6

Contains:    

**Preference:** Dairy

**Difficulty:** Medium

**Occasion:** Shavuot,  
Chanukah, Nine Days

**Diet:** Vegetarian

**Source:** Family Table by  
Mishpacha Magazine

I love spinach and cheese together. They're a perfect combination. This is a simple recipe that is sure to become a favorite!

## Ingredients (11)

### Main ingredients

- 1 20-oz (570-g) box cannelloni
- 1 onion, diced
- 16 oz (454 g) frozen spinach, defrosted
- salt, to taste

- 1/2 teaspoon garlic powder or 1 cube Gefen Frozen Garlic
  - 1 tablespoon butter
  - 8 oz (225 g) cottage cheese
  - 1 egg
  - 2 teaspoons Parmesan cheese
  - 1 cup shredded cheese
  - 1/2 cup cooking cream or heavy cream
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## Start Cooking

### Prepare the cannelloni

1. Preheat oven to 350°F (180°C).
2. In a large skillet, sauté the onions in 1 Tbsp butter until just golden. Add spinach, salt, and garlic powder. Stir for 1 minute. Remove from flame and add cottage cheese and egg and mix well. Gently add the Parmesan cheese.
3. Stuff the raw cannelloni with the spinach-cheese mixture and place in a 9x13-inch pan. Pour the cream on top and sprinkle shredded cheese over everything.
4. Bake covered for 40 minutes. Uncover and continue baking until the cheese becomes golden, about 10–15 minutes.

**Note:**

This mixture works wonderfully with lasagna. Just divide the filling between the layers.