

Sweet Potato and Spinach Cannelloni

15min Prep Time

50min Cooking time

Serves 4

Ingredients

350g Bayou Belle Sweet Potato, peeled and chopped into cubes

400g can butter beans, drained, rinsed

100g baby spinach, chopped

2 tablespoons of finely chopped fresh basil leaves

1 egg yolk

4 fresh lasagna pasta sheets

500g passata tomato puree (with basil if possible)

½ cup grated reduce fat tasty cheese



Method:

Step 1

Preheat oven to 180°C or 160°C fan forced oven. Peel and chopped Sweet Potato and place in a large saucepan of boiling salted water and cook for 10 to 15mins or until you can put a fork through with ease. Drain. Place Potato back into saucepan and mash until smooth. If you like you can use a food processor too.

Step 2

In a food processor add butter beans, spinach, basil, egg yolk and sweet potato until well combined and smooth. Cut lasagna sheets in half. Place ¼ cup of the mixture along the long edge of each piece. Roll up to enclose filling and place seam side downward so it doesn't unroll. Repeat with remaining mixture and lasagna sheets.

Step 3

Spread half the passata tomato puree over the base of a 6cm deep, 25cm x 35cm (Base) ovenproof dish. Arrange filled lasagna, seam side down, on sauce. Top with remaining sauce. Sprinkle with cheese. Bake for 30 to 35minutes or until lasagna is tender and cheese is golden brown.