



# Perfect Bakes

## COOKBOOK



**DELECTABLE BAKE RECIPES TO SATISFY EVERYONE!**



# OUR STORY

Founded by Italian immigrant Natale Italiano, *Perfect Italiano* has been making specialty cheese since 1930.

Our Parmesan, Ricotta and Mozzarella making methods came from all over Italy and have been perfected for the meals you love – to make your risottos creamier, your pizzas stretchier and your pastas, soups and salads tastier. With our extensive range of parmesan cheese blocks, grated cooking blends, and creamy ricotta; we are the trusted choice for hassle-free dinner times in Australian kitchens. The undisputed go-to brand of cooking cheese, *Perfect Italiano* offers quality cheese that's...

**PERFECT FOR THAT.**

LEARN MORE AT [PERFECTITALIANO.COM.AU](https://www.perfectitaliano.com.au)

**FOR A CRISPY,  
GOLDEN CRUST,  
PERFECT ITALIANO**

*Perfect Bakes*  
**DELIVERS  
EVERY TIME.**

What is a pasta or vegetable  
bake without a wonderfully  
crispy, cheesy topping?

We combine exactly the right  
blend of cheddar for flavour,  
mozzarella for colour and stretch,  
and parmesan for bite. It melts  
beautifully and gives crunchy,  
golden tops on bakes every time.

Whether you're making a classic  
bake like the Potato Gratin, or  
trying something new like a  
Chicken, Spinach and Mushroom  
Lasagne, our *Perfect Bakes*  
cheese is **PERFECT FOR THAT.**



**PERFECT FOR THAT**



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# Perfectly QUICK

Quick pasta bakes perfect to feed the family on busy weeknights when short on time.





# TURKEY MEATBALL & *Garlic Bread Bake*

**PREP 15 MIN COOK 20 MIN SERVES 4-6**

## INGREDIENTS

2 x 400g turkey breast mince  
1/3 cup dry breadcrumbs  
1/4 cup chopped flat leaf parsley  
35g packet dried French onion soup mix  
**1 3/4 cups (210g) Perfect Italiano™ Perfect Bakes cheese**  
2 tbsp olive oil  
500g jar Napoletana pasta sauce  
2 pack (500g) buttered garlic bread slices  
Steamed green beans and ribbons of zucchini, to serve

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced.
2. Combine mince, breadcrumbs, parsley, soup mix and 3/4 cup of Perfect Bakes cheese. Using damp hands, roll 2 level tablespoons of mixture into balls.
3. Drizzle a medium roasting pan or deep ovenproof skillet with 1 tablespoon of oil. Add meatballs. Drizzle over remaining oil. Bake for 8 minutes until they change colour. Shake pan or loosen from the bottom.
4. Pour pasta sauce over meatballs and stir to coat. Top with garlic bread slices and remaining cheese.
5. Bake for 12-15 minutes or until cheese and bread is lightly golden. Serve with steamed vegetables.

## TIPS

- Find turkey breast mince in major supermarkets. You can use any turkey breast mince or chicken mince but you may need to increase dry breadcrumbs as moisture in mince will vary.
- Increase the buttery garlic goodness by adding more garlic butter to the pre-made garlic bread. Use 100g softened butter mixed with 3 cloves crushed garlic and 2 teaspoons chopped parsley.
- Meatballs can be frozen in one layer on a tray covered in baking paper. Cover with plastic wrap and freeze up to 3 months. Thaw before cooking.





# QUICK SAUSAGE *Pasta Bake*

**PREP 10 MIN COOK 20 MIN SERVES 4**

## INGREDIENTS

375g dried caserecce pasta

1 tbsp olive oil

500g Italian-style pork and fennel sausages, casing removed

200g Swiss brown mushrooms, quartered

¼ - ½ tsp dried chilli flakes

2 x 420g jars tomato-based pasta sauce

**150g (1 ⅔ cups) Perfect Italiano™ Perfect Bakes cheese**

60g baby rocket leaves

200g grape tomatoes, sliced

## METHOD

1. Preheat grill to high. Cook pasta in large saucepan of boiling water, until just tender; drain. Return to pan.
2. Meanwhile, heat oil in a large deep-frying pan over medium-high heat. Add sausage mince to pan and cook, breaking up with a wooden spoon, for 5 minutes or until browned. Add mushrooms and chilli. Cook, stirring, for 5 minutes or until just tender.
3. Add sauce. Stir to coat. Bring to the boil. Add pasta. Simmer, for 2 minutes or until warmed through and pasta is coated in sauce. Season to taste. Transfer to a baking dish. Top with Perfect Bakes cheese. Grill pasta bake for 4-5 minutes or until cheese is golden and melted.
4. Top with half the rocket and tomatoes and serve pasta bake with remaining salad on the side.

## TIP

- You can use a flameproof baking dish or ovenproof frying pan in this recipe. This way you can just top with cheese and transfer straight to oven!







# QUICK CHICKEN, SPINACH & PUMPKIN *Pasta Bake*

**PREP 5 MIN COOK 25 MIN SERVES 6**

## INGREDIENTS

500g dried rigatoni pasta  
1 tbsp olive oil  
500g chicken mince  
2 cloves garlic, crushed  
500g tinned pumpkin soup  
120g baby spinach leaves  
**2 x 150g bags Perfect Italiano™ Perfect Bakes cheese**  
Seasonal vegetables,  
to serve

## METHOD

1. Preheat oven 200°C / 180°C (fan forced).
2. Bring a large pot of salted water to the boil and cook rigatoni according to packet instructions. Drain and set aside.
3. Meanwhile, heat oil in a large pan over medium high heat. Add chicken mince and garlic and cook, stirring frequently for 3 minutes breaking up chicken mince.
4. Stir through soup and reduce heat to low; simmer for two minutes uncovered. Add baby spinach leaves, stir to wilt. Add one bag of Perfect Bakes cheese, mix through and then add cooked pasta stirring to ensure pasta is evenly covered.
5. Spoon pasta into an 8 cup (2 litre) capacity baking dish. Top with remaining bag of cheese.
6. Bake in the oven for 15 minutes or until cheese is melted and golden. Serve hot with steamed seasonal vegetables.





# SPEEDY SKILLET *Pasta Bake*

**PREP 10 MIN COOK 35 MIN SERVES 4**

## INGREDIENTS

250g penne

3 cups of your own leftover Bolognese, warmed (see tip)

Olive oil spray

**1 ½ cups (135g) Perfect Italiano™ Perfect Bakes cheese**

2 tbsp chopped flat-leaf parsley

Green salad, to serve

## INGREDIENTS

1. Preheat oven to 200°C / 180°C fan forced.
2. Cook pasta according to packet instructions. Drain. Return pasta to saucepan. Add the Bolognese sauce and mix well.
3. Spray a 20cm (8 cup capacity), heavy based ovenproof fry pan with olive oil. Spoon half of the pasta mixture into the prepared pan. Top with half of the Perfect Bakes cheese, then remaining pasta mixture. Sprinkle with remaining cheese.
4. Bake for 25 minutes or until cheese is golden brown and bubbling. Serve with a green salad.

## TIP

- Make this recipe with your own Bolognese leftovers or get our own special recipe [here](#).



# Perfectly EASY

Tasty and hearty bakes that are both easy to make and guaranteed to satisfy a hungry crowd.





# CHEESY SAUSAGE & POTATO *Skillet Bake*

**PREP 10 MIN COOK 25 MIN SERVES 4**

## INGREDIENTS

650g baby potatoes, sliced into ½ cm thickness  
2 tbsp olive oil  
500g beef sausages  
1 small head (250g) broccoli, ends trimmed, cut into florettes  
1 large onion, thinly sliced into rings  
1 tbsp plain flour  
1 ½ cups beef stock  
1 tbsp Dijon mustard  
1 tbsp Worcestershire sauce  
**150g Perfect Italiano™ Perfect Bakes cheese**

## METHOD

1. Boil or microwave potatoes until tender. Drain.
2. Heat half of the oil in a large, non-stick frying pan over medium-high heat. Add sausages. Cook, turning 10 minutes until brown on all sides. Remove to a plate and cool slightly before cutting each sausage into 3cm thick diagonal slices.
3. Add remaining oil and broccoli to same hot pan. Cook for 3-4 minutes until lightly charred. Remove from pan. Add onion to pan. Cook, stirring for 5 minutes until soft and lightly coloured. Sprinkle over flour. Stir for 1 minute.
4. Remove pan from heat. Gradually add stock, stirring to remove lumps until all stock has been added. Stir in Dijon and Worcestershire. Return to a medium heat and simmer until thickened.
5. Mix through potatoes and sausages. Season to taste. Top with broccoli and sprinkle with Perfect Bakes cheese. Place under a hot grill until cheese is golden and melted.

## TIPS

- Use any flavoured sausage or chicken sausages if preferred.
- This dish is best made and eaten immediately.





# ITALIAN MEATBALL *Pasta Bake*

**PREP 20 MIN COOK 40 MIN SERVES 6**

## INGREDIENTS

### ITALIAN MEATBALLS

500g pork and veal mince

**125g (1 cup) Perfect Italiano™ Parmesan Grated**

2 garlic cloves, crushed

1 egg, lightly beaten

¼ cup dried (packaged) breadcrumbs

1 egg, lightly beaten

### PASTA BAKE

2 tbsp olive oil

1 brown onion, finely chopped

1 large red capsicum, finely chopped

1 cup (250ml) beef stock

2 x 400g cans crushed tomatoes with herbs

375g dried pasta curls

**150g (1 ⅔ cups) Perfect Italiano™ Perfect Bakes cheese**

Fresh garden salad, to serve

## METHOD

### ITALIAN MEATBALLS

1. Place mince, ½ cup of the parmesan, garlic, egg and breadcrumbs in a bowl. Season to taste and mix well to combine. Roll level tablespoons of mixture into balls.

### PASTA BAKE

1. Preheat the oven to 200°C / 180°C fan-forced.
2. Heat half the oil in a large frying pan over medium-high heat. Cook meatballs, turning occasionally, for 5 minutes or until browned. Remove from the pan and set aside.
3. Heat remaining oil in same pan over medium-high heat. Cook onion and capsicum, stirring, for 5 minutes or until softened. Add stock and tomatoes and bring to the boil. Reduce heat and simmer for 5 minutes or until mixture reduces slightly. Return meatballs to pan. Simmer for 5 minutes or until sauce thickens and meatballs are cooked through. Season to taste.
4. Meanwhile, cook the pasta in a large saucepan of boiling water until just tender, following the packet directions. Drain and return to the pan.
5. Add sauce and remaining parmesan to pasta and toss to combine. Transfer into a large baking dish and sprinkle over Perfect Bakes cheese. Bake for 20 minutes or until the cheese is melted and golden.







# ONE-PAN MEATBALL *Parmigiana*

**PREP 20 MIN COOK 20 MIN SERVES 4**

## INGREDIENTS

### ITALIAN MEATBALLS

500g pork and veal mince  
(see tip)

**½ cup (60 g) Perfect Italiano™ Parmesan Grated**

2 garlic cloves, crushed

1 egg, lightly beaten

¼ cup dried (packaged)  
breadcrumbs

1 tbsp olive oil

### PARMIGIANA

1 tbsp olive oil

1 garlic clove, crushed

400g can diced tomatoes

400g can tomato puree

**1 ⅔ cups (150g) Perfect Italiano™ Perfect Bakes cheese**

Garlic bread, cooked,  
to serve

Cos lettuce, cut into wedges  
and salad dressing, to serve

## METHOD

### ITALIAN MEATBALLS

1. Preheat the oven grill to high.
2. To make the Italian Meatballs, place mince, parmesan, garlic, egg and breadcrumbs in a bowl. Season to taste and mix well to combine. Roll level tablespoons of mixture into balls.

### PARMIGIANA

1. Heat the oil in an ovenproof skillet or frying pan over medium-high heat. Cook meatballs, turning occasionally, for 5 minutes or until browned. Remove from the pan and set aside.
2. Heat remaining oil in skillet over low heat. Add the garlic and cook for 30 seconds. Add diced tomatoes and tomato puree. Stir to combine and bring to a simmer.
3. Return meatballs to pan. Scatter with Perfect Bakes cheese and bake under grill for 5-6 minutes or until cheese has melted and is golden. Serve the meatball parmigiana with cooked garlic bread and the cos salad with dressing.

## TIPS

- Pork and veal mince is available at major supermarkets or local butchers. Some supermarkets label as pork and beef mince.
- For make-ahead meatballs, you can make the meatballs up to the end of step 2 and freeze them layered between baking paper in an airtight container. Store them for up to 2 months. Defrost in the fridge overnight and continue recipe from step 3.





# CHICKEN LASAGNE

## Roll Ups

**PREP 15 MIN COOK 45 MIN SERVES 4**

### INGREDIENTS

8 dried curly lasagne sheets

150g packet broccoli and cauliflower florets

**¾ cup (250g) Perfect Italiano™ Ricotta**

**1 cup (125g) Perfect Italiano™ Parmesan Grated**

2 garlic cloves, crushed

2 green onions, thinly sliced

2 tsp fresh thyme leaves

2 cups (300g) shredded cooked chicken (see tip)

700g jar tomato passata

**1 ⅔ cups (150 g) Perfect Italiano™ Perfect Bakes cheese**

### METHOD

1. Preheat oven to 220°C / 200°C fan-forced.
2. Cook pasta, in 2 batches, in a large saucepan of boiling, salted, water for 5 minutes or until just tender. Remove pasta sheets from the water with tongs or a slotted spoon and transfer to a board. Add broccoli and cauliflower to the pan. Cook in simmering water for 5 minutes or until tender. Drain. Refresh under cold water then finely chop.
3. Combine ricotta, parmesan, garlic, onion, thyme, broccoli, cauliflower and chicken in a bowl. Season to taste.
4. Spread 1 cup tomato passata over the base of a baking dish. Divide the cheesy chicken and vegetable mixture evenly between pasta sheets and roll up tightly to enclose the filling. Cut each roll in half horizontally. Place upright in baking dish.
5. Top pasta rollups with remaining sauce and sprinkle with Perfect Bakes cheese. Bake, covered with foil, for 15 minutes. Uncover, bake for 15 minutes or until sauce is hot and bubbly and cheese is golden.

### TIP

- Using a pre-cooked roast chicken from the chicken shop or supermarket or makes this recipe even easier to prepare. Easily shred the chicken using two forks or by hand.





# ITALIAN Pasta Bake

**PREP 20 MIN COOK 25 MIN SERVES 6**

## INGREDIENTS

### CHICKEN PASTA BAKE

- 350g penne pasta
- 1 tbsp olive oil
- 1 onion, finely chopped
- 500g chicken breast, thinly sliced
- ½ cup (100g) roasted red capsicum, cut into strips
- ½ cup (75g) pitted black olives
- 50g baby spinach leaves
- ½ cup basil leaves, coarsely chopped

### CHEESE SAUCE

- 60g butter
- 3 tbsp plain flour
- 2 cups (500ml) milk
- 2 cups (200g) Perfect Italiano™ Perfect Bakes cheese**

## METHOD

### CHICKEN PASTA BAKE

1. Preheat the oven to 200°C / 180°C fan-forced. Cook penne in a large pan of boiling water according to packet instructions. Drain and set aside.
2. Heat oil in a large non-stick frying pan over medium-high heat. Cook chicken in batches until browned and cooked through. Transfer to a plate. Reduce heat to medium and add onion. Cook until lightly browned and softened. Return chicken to the pan and stir in capsicum, olives, spinach and basil. Cook until spinach is just wilted and remove from heat. Stir through pasta and set aside.

### CHEESE SAUCE

1. Melt butter in a small saucepan over medium heat. Add flour and cook, stirring, for 1-2 minutes or until mixture bubbles. Gradually stir in milk and bring to the boil. Reduce heat to low and simmer, stirring, for 3-5 minutes or until sauce thickens. Stir in 1 cup of Perfect Bakes cheese and keep stirring until the cheese is melted. Season well to taste.
2. Add cheese sauce to the pasta and chicken mixture and mix through
3. Spoon mixture into a large 8-10 cup capacity baking dish and sprinkle with remaining cheese. Bake for 20-25 minutes or until heated through and the cheese is golden brown.

## TIP

- For a vegetarian alternative, omit chicken, add more vegetables and increase pasta to 500g.

# Tips for Perfect PASTA BAKE

Achieve perfectly cooked pasta, paired with a flavoursome sauce, and finished with the all-important bubbly and golden top.



1

## UNDERCOOK YOUR PASTA

Always under cook pasta by 2-3 minutes from the recommended cooking time on the packet. The pasta will continue to cook in the oven, so it will still have a perfect bite when it's time to serve.

## CHECK YOUR SEASONING

Make sure each component of your pasta bake is seasoned well before it goes into the oven. Remember to cook your pasta in salted water, season your sauce and use a flavourful cheese.

2



## USE THE RIGHT CHEESE

The best way to achieve a tasty pasta bake with a crunchy top is to use the right blend of cheeses. Perfect Italiano Perfect Bakes is a blend of cheddar for flavour, mozzarella for colour and stretch, and parmesan for bite. It melts beautifully and gives crunchy, golden tops on bakes every time.

3



## LET YOUR PASTA BAKE REST

Okay, so it's a little hard to resist the urge to serve up all that baked goodness right out of the oven, however it's important to wait 5-10 minutes. This gives the bake time to firm up slightly, so your pasta bake will hold its shape and be easier to serve and eat.

4





# Perfectly NOURISHING

Ultimate comfort food that provides a warm and nourishing hit of flavour, packed with veggies.







# CHEESY POLENTA

## Sausage Bake

**PREP 15 MIN COOK 40 MIN SERVES 4**

### INGREDIENTS

3 cups chicken stock  
1 cup milk  
250g instant polenta  
**250g Perfect Italiano™  
Perfect Bakes cheese**  
6 (500g) Italian flavoured  
pork sausages  
350g jar stir through  
pasta sauce  
2 (220g) red onions,  
cut into 2cm wedges  
250g cherry tomatoes,  
halved  
Cooking oil spray  
Salad, to serve

### METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Lightly grease a 2.5 litre (10 cup) roasting dish.
2. To make polenta, bring the stock and milk to the boil in a medium saucepan. Stir in polenta and cook, stirring, for 4 minutes or until soft and creamy. Stir through 1 cup of Perfect Bakes cheese. Season to taste. Spread in prepared dish.
3. Squeeze meat from sausage casings into small pieces and spread over polenta. Dollop sauce over. Sprinkle over onion and tomato. Spray with oil.
4. Bake for 25 minutes or until sausages and vegetables are beginning to brown. Sprinkle over remaining cheese. Bake for a further 10 minutes until melted.
5. Serve with salad.

### TIPS

- This recipe can be made a day ahead up to baking stage and kept covered in fridge ready to go in the oven.
- Instant polenta can be found in supermarkets and comes in two 250g bags within a 500g box.
- Use any flavoured pork sausage you prefer.





# LENTIL, MUSHROOM & *Spinach Lasagne*

**PREP 20 MIN COOK 1 HOUR 40 MIN SERVES 8**

## INGREDIENTS

600g large cup mushrooms  
¼ cup olive oil  
1 large (200g) onion, finely chopped  
2 cloves garlic, crushed  
400g can lentils, drained and rinsed  
700g jar passata with basil  
1 egg  
**500g Perfect Italiano™ Ricotta**  
½ cup milk  
**450g bag Perfect Italiano™ Perfect Bakes cheese**  
2 x 250g packets frozen spinach, thawed  
5 fresh lasagne sheets (250g)  
Salad leaves, to serve

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Lightly grease a 2.5 litre (10 cup) oven proof dish.
2. Slice 100g of the mushrooms and set aside for the top. Chop remaining mushrooms into 1cm pieces. Heat oil in a large, non-stick frying pan over medium heat. Add onion and garlic. Cook, stirring for 2 minutes or until onion softens.
3. Add chopped mushrooms. Cook, stirring for 7 minutes or until beginning to golden. Stir in lentils, passata and 1 cup water. Bring to a gentle boil. Simmer, partially covered on low for 15 minutes until thickened. Season to taste and remove from heat.
4. Whisk together the ricotta, egg, and milk. Season to taste. Stir through 1 cup of Perfect Bakes cheese. Refrigerate until ready to use. Reserve remaining cheese.
5. Spread ⅓ of the mushroom mixture over base of dish. Top with lasagne sheets, trimming to fit the size of the dish if necessary.
6. Top lasagne sheet layer with another third of the mushroom sauce and sprinkle with ¾ cup of cheese then cover with another layer of lasagne sheets. Continue with remaining third mushroom sauce, another ¾ cup of cheese, and remaining lasagne sheets.
7. Squeeze liquid from thawed spinach. Sprinkle spinach over the last lasagne sheet then spread ricotta mixture over the top. Sprinkle with 1 cup cheese and arrange reserved mushroom slices on top. Spray with oil.
8. Cover with a sheet of greased baking paper and foil and bake for 35 minutes. Uncover. Bake uncovered for 15-20 minutes until golden and lasagne sheets are cooked. Stand 10 minutes before serving. Serve with fresh green salad.





# CHEESY VEGETABLE *Pasta Bake*

**PREP 15 MIN COOK 40 MIN SERVES 6**

## INGREDIENTS

275g penne pasta  
1 tbsp olive oil  
1 onion, finely chopped  
3 celery stalks, finely diced  
2 cloves garlic, crushed  
2 zucchini, grated  
2 large carrots, grated  
300g broccoli, finely chopped  
200g button mushrooms, finely chopped  
400g can diced tomatoes  
500g jar roasted garlic tomato pasta sauce  
**3 cups (270g) Perfect Italiano™ Perfect Bakes cheese**

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Grease a 3 litre (12 cup capacity) ovenproof dish. Place on an oven tray.
2. Cook pasta in a large saucepan according to packet instructions for 12 minutes or until tender. Drain well.
3. Meanwhile, heat oil in a large saucepan over medium heat. Add onion, celery and garlic and cook, stirring for 5 minutes or until soft. Add the zucchini, carrot, broccoli and mushrooms and cook, stirring for a further 5 minutes or until tender. Add canned tomatoes and pasta sauce. Bring to the boil. Remove from heat.
4. Add cooked pasta to vegetable mixture and stir to combine. Place half the pasta mixture over base of prepared dish. Top with half the Perfect Bakes cheese, stirring to mix. Top with remaining pasta mixture and cheese. Bake for 25 minutes or until golden brown and heated.

## TIP

- Pulse broccoli and mushrooms in a food processor to finely chop.





# CHICKEN, MUSHROOM & *Zucchini Bake*

**PREP 15 MIN COOK 30 MIN SERVES 6**

## INGREDIENTS

500g dried farfalle pasta  
2 tbsp olive oil  
500g chicken breast strips  
1 small (80g) onion, finely chopped  
200g Swiss brown mushrooms, sliced  
1 medium (200g) zucchini, halved lengthways and sliced  
2 tsp chopped fresh thyme  
2 cloves garlic, crushed  
1 tbsp plain flour  
300ml cooking cream  
1 tbsp Dijon mustard  
**2 ¾ cup (250g) Perfect Italiano™ Perfect Bakes cheese**

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced.
2. Bring a large pan of salted water to the boil and cook pasta according to packet instructions. Drain and reserve one cup of cooking water.
3. Meanwhile, heat 1 tablespoon of oil in a large frying pan over medium-high heat. Add chicken and cook for 3 minutes or until browned. Remove and set aside.
4. Add remaining oil to frying pan and add onion and cook for 2 minutes or until softened. Add mushrooms and cook, stirring frequently for 3-4 minutes.
5. Add zucchini, thyme and garlic; cook for a further 2 minutes.
6. Stir in flour and cook for 1 minute. Pour in cooking cream, mustard and return the cooked chicken. Mix well and season to taste. Simmer for 3 minutes.
7. Stir through half the Perfect Bakes cheese, ½ cup of the reserved cooking water and cooked drained pasta. Transfer to a large 10 cup (2.5 litre) ovenproof baking dish and top with remaining cheese. Bake 15 minutes or until cheese is melted and golden brown.

## TIPS

- If sauce is too thick, add some more of the reserved cooking water to the combined pasta and sauce mixture before spooning into baking dish.
- Freeze pasta bake in portions for workday lunches or quick midweek dinners. Reheat in microwave.







# PUMPKIN, SPINACH & RICOTTA *Stuffed Shells*

**PREP 15 MIN COOK 30 MIN SERVES 6**

## INGREDIENTS

300g butternut pumpkin,  
peeled and chopped into  
small cubes  
2 tbsp olive oil  
250g jumbo pasta shells  
4 bacon rashers, chopped  
1 garlic clove, finely chopped  
¼ tsp nutmeg  
100g baby spinach, washed  
and finely chopped  
**350g Perfect Italiano™  
Ricotta**  
**⅓ cup (30g) Perfect  
Italiano™ Parmesan Grated**  
700g bottle passata  
**1 ⅔ cup (150 g) Perfect  
Italiano™ Perfect Bakes  
cheese**

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Toss pumpkin in 1 tablespoon of olive oil and then place on a medium baking tray. Bake in the oven for 20 minutes or until just cooked through. Set aside to cool
2. Meanwhile, cook the pasta shells according to packet instructions. Drain shells and set aside.
3. In a large non-stick fry pan, heat remaining tablespoon of olive oil over medium heat. Add the bacon and cook for 3-4 minutes or until the bacon starts to turn golden brown. Add the garlic and cook for a further minute. Add the nutmeg and spinach and continue to cook for a further 2 minutes. Transfer to a bowl and leave to cool.
4. Once the spinach, bacon and pumpkin are cool, combine with the ricotta and parmesan. Season to taste, as desired. Mix well then spoon the mixture into the pasta shells.
5. Pour two thirds of the passata into a medium baking dish. Add the stuffed shells in a layer, then pour the remaining passata around the shells, being careful to not cover the shells in the passata. Top with Perfect Bakes cheese.
6. Bake for 20-25 minutes or until the cheese is melted and golden brown. Allow to rest for about 10 minutes before serving.

## TIP

- Add some lemon zest and chopped parsley to the ricotta mixture before stuffing the pasta shells for added freshness and colour.



# GET ALL THE *Cookbooks*

Explore a world of flavours, from authentic Mexican dishes to comforting bakes and creamy pasta and risottos enriched with Parmesan. Unleash your creativity and create the perfect cheesy meals that everyone will enjoy!



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