

# Spinach and Ricotta Noodle Pudding

RECIPE LIGHTLY ADAPTED FROM Ina Garten



## Ingredients

2 onions, diced  
2 tablespoons olive oil  
4 green onions, chopped  
(white and green parts)  
1 pack wide egg noodles  
4 cups half-and-half  
1 cup whole milk ricotta  
cheese  
5 large eggs  
1 cup plus 2 tablespoons  
freshly grated Parmesan  
cheese, divided  
1/4 cup minced fresh dill  
salt and pepper  
1 cup SWP frozen  
spinach, defrosted  
1 cup panko  
breadcrumbs

## Directions

1. Preheat the oven to 350.
2. In a large skillet cook the oil over medium low heat. Add the onions, and cook stirring occasionally for 15-20 minutes until translucent. The low heat will prevent the onions from burning. Add the green onions and cook for 2 more minutes. Remove from heat and set aside.
3. Meanwhile, boil the noodles according to package directions in salted water. Drain, drizzle with olive oil to prevent from sticking, and set aside.
4. Squeeze the excess water out of the defrosted spinach. Add to a large bowl with both of the onions and noodles. Toss with hands to distribute.
5. In a large bowl, mix the half and half, ricotta, cup of Parmesan, four teaspoons of kosher salt, one teaspoon of pepper, dill, and a tablespoon of the roasted garlic (I went a little heavy on the black pepper). Taste for seasonings, then add the eggs and mix. Add the noodle mixture and transfer to a baking dish.
6. Mix the breadcrumbs with the two tablespoons of Parmesan cheese and two tablespoons of olive oil and sprinkle evenly over the dish.
7. Place the dish in a roasting pan large enough to hold the baking dish. Pour hot tap water halfway up the side of the dish. Bake for 45 minutes, carefully remove the dish from the waterbath, and bake for another 15 to 20 minutes, until the top is golden brown and a knife inserted in the center comes out clean.
8. Serve hot and enjoy!