

Spinach Stuffed Shells



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 25 minutes

Cook Time: 1 hours 0 minutes

Ingredients

For the Sauce:

- 3 Tbsp of Olive Oil
- 1 Small Yellow Onion, minced
- 1/4 cup of Vodka
- 28oz Tomato Puree
- 2/3 cup of Heavy Cream
- Basil
- Salt and Pepper to taste
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For the Stuffing:

- 2.5 cups of Ricotta
- 10oz box of Frozen Chopped Spinach, thawed and squeeze all the liquid out
- 2 Cloves of garlic, minced
- Pinch of Nutmeg
- 4oz of Freshly Grated Mozz
- 1/2 cup of Freshly Grated Parm
- 1 Egg
- Salt and Pepper to taste
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Additional Ingredients:

- 12oz of Jumbo Shells
- 4oz Grated Mozz
- More Parm

1) Preheat your oven to 375 degrees. Fill a large pot with water, add a generous pinch of salt and bring to a boil.

2) In a shallow large oven-proof skillet or dutch oven, over medium heat, saut  the onion in the olive oil until soft and translucent, then add the vodka, cook out for a minute then add the tomatoes, salt, pepper and basil, simmer for about 20 minutes, meanwhile, cook the shells to al dente and make the stuffing.

3) In a bowl, add all the ingredients for the stuffing and set aside. When the shells are ready, drain, shock under cold water, then carefully stuff each one and set them aside. To the sauce, add the cream, allow it all to simmer for about 5 minutes then when ready, take about half the sauce out, arrange all the shells in the pan with the remaining sauce, cover with the sauce you took out, then cover the pan and bake for about 20 minutes.

4) Remove the cover, top with the additional mozz and parm and bake another 15 minutes then serve.

