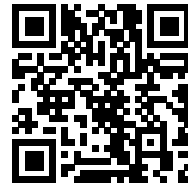


# Freezer Friendly Stuffed Shells with Sausage Ragu



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 25 minutes**

**Cook Time: 1 hours 10 minutes**

## Ingredients

- ☐ 2 Bags Frozen ricotta stuffed shells (approximately 16-20 shells total, depending on brand)
- ☐ 1 lb Italian sausage, casings removed
- ☐ 2 Tbsp Olive oil
- ☐ 2 Large Shallots, finely chopped
- ☐ 4 cloves Garlic, minced
- ☐ 1/2 cup Dry white wine
- ☐ 1 (28 oz) Can San Marzano plum tomatoes, crushed by hand
- ☐ 1 tsp Italian seasoning
- ☐ Salt and Pepper, to taste
- ☐ Handful Fresh basil, torn
- ☐ 1/2 cup of Frozen peas
- ☐ 1/2 cup of Whole milk ricotta
- ☐ 1 cup Shredded mozzarella
- ☐ 1/3 cup Freshly Grated Parmesan cheese

1) In a large skillet, heat the olive oil over medium-high heat, add the sausage and cook until browned, breaking it up as it cooks, then add the shallots and garlic and cook for a few minutes until softened.

2) Deglaze with the white wine, allow it to reduce slightly, then add the crushed tomatoes, Italian seasoning, salt, pepper and basil, simmer for about 15 minutes, then allow the sauce to cool.

3) Line the bottom of a large disposable aluminum baking dish (9x13) with parchment paper if using one, spread a layer of sauce on the bottom, arrange the frozen stuffed shells in a single layer, spoon over the remaining sausage ragu, scatter the frozen peas all around and dollop the ricotta evenly over the top.

4) Cover tightly with parchment paper followed by foil and freeze until needed.

5) When ready to cook, transfer to the refrigerator the night before and allow to thaw completely (approximately 20 to 24 hours, or longer if needed), then bake covered at 350F for 45 minutes.

6) Remove the parchment and foil, sprinkle with mozzarella and Parmesan, then return to the oven uncovered for another 25 minutes until bubbly. Allow to rest for 10 minutes before serving.

