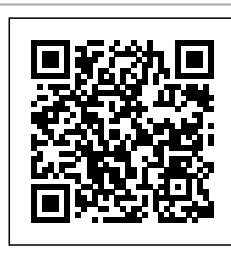


Stuffed Shells



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Recipe by: Laura Vitale

Serves 8

Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients

__ 1 lb Jumbo Pasta Shells, cooked according to packaged instructions
__ 8oz of Shredded Mozzarella
__ 1 cup of Parmigiano Reggiano (parmesan)
__ 2 Tbsp of Fresh Parsley, chopped
__ 2 lbs Whole Milk Ricotta
__ 2 Eggs
__ Salt and Pepper, to taste
__ 3 cups (of however much you like) of Homemade meat sauce

1) Preheat your oven to 375 degrees. Lightly oil a large baking dish or 2 baking dishes (big enough to fit all the pasta in one layer).

2) In a large bowl, mix together the ricotta, eggs, parsley, parmesan, mozzarella, and salt and pepper.

3) Put about a cup of the sauce in the bottom of the baking dish and smear around.

4) Spoon some of the mixture inside each pasta shell and place it in the baking dish.

5) Pour over the remaining sauce, cover the baking dish with some aluminum foil and bake for about 30 minutes.

6) Uncover, sprinkle over some more mozzarella and parmesan cheese and place it back in the oven uncovered for another 15 minutes or until the cheese is melted and everything is golden brown and bubbly.

7) Allow it to cool for about 10 minutes before serving.

