

# **Stuffed Shells**

1 ½ hours

4-6 servings

## **Ingredients**

12 large pasta shells

12 oz Ricotta Cheese

1 cup shredded Mozzarella

1 egg, beaten

1/2 cup thawed frozen spinach

¼ tsp salt

fresh ground pepper

4 cups spaghetti sauce

1 cup Mozzarella

¼ cup grated Parmesan cheese

## **Directions**

Preheat oven to 350 degrees F. Coat a 9x13" pan with cooking spray.

Cook pasta shells in a large pot of boiling salted water according to package directions. Drain and stop cooking in an ice water bath. Set aside.

In a separate bowl combine Ricotta Cheese, Mozzarella, beaten egg, spinach, salt and pepper. Fill shells with ricotta mixture and place in prepared 9x13" pan. Coat shells with spaghetti sauce, and sprinkle with Mozzarella and Parmesan cheeses. Bake for 30-45 minutes or until cheese is melted and sauce is bubbling. Serve immediately.