

Barilla Stuffed Shells

Ingredients

½ of 12 ounce package (18 Jumbo Shells Pasta)
1 jar (27 oz) Barilla marinara sauce
1 egg
15 oz Ricotta Cheese
2 cups (8 oz) Mozzarella Cheese, shredded, (divided)
¾ cup Parmesan Cheese, grated, (divided)
1 ½ teaspoons Parsley, dried

Directions

Preparation: Cook shells according to package; drain. Preheat oven to 350 degrees F. Spray bottom of 13x9 baking dish with non-stick spray. In a large bowl, beat egg. Stir in ricotta, 1-¾ of the mozzarella, ½ cup of the parmesan and parsley.

To assemble:

- 1) Spread 1 cup of the sauce on the bottom of the baking dish.
- 2) Fill cooked shells with ricotta mixture. Arrange shells in baking dish.
- 3) Pour remaining sauce over shells. Top with remaining mozzarella and parmesan.

To cook and serve: Bake, covered with foil, until bubbly, about 45 minutes. Uncover and continue cooking until cheese is melted, about 5 minutes. Let stand 5 minutes before serving. Recipe makes 6 servings.

Number of Servings: 6
