

Stuffed Shells

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The BEST stuffed shells you will ever make! Makes approx 33

- 1 box jumbo shells
- 32 oz spaghetti sauce
- 2 lbs. ricotta cheese
- 8 oz. shredded mozzarella
- 4 oz grated parmesan
- 4 oz grated romano cheese
- 3 Tbsp sugar (optional, I don't use)
- 1/4 tsp pepper
- 1/2 tsp salt
- 1 tsp garlic powder
- 1/2 tsp basil
- 2 tsp parsley
- 3 eggs

1. Cook shells as directed
2. Pour some sauce into a large baking dish, save some to top shells with
3. Mix all other ingredients together.
4. Drain and rinse shells

5. Stuff shells and line in pan.
6. Cover with remaining sauce as desired
7. Sprinkle on some extra parmesan/romano cheese
8. Cover with foil
9. Bake at 350 for 40 minutes, uncover and bake an additional 5-7 minutes

main dish, pasta

Italian, pasta