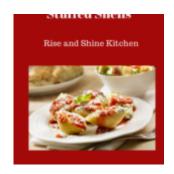
Stuffed Shells

Stuffed Shells



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 addional 5-7 minutes

main dish, pasta
Italian, pasta