

STUFFED PASTA SHELLS



TOOLS



H80002
Mixing Bowls, Set of 3



H722A
5-Pc Measuring
Spoon Set



W12
Wooden Spoon



CW30132
Cast Iron Skillet

RECIPE

Ingredients

250g jumbo pasta shells	Fresh parsley
1 tbsp salt	Fresh basil
250g tub ricotta	1/2 tsp salt
150g Parmesan cheese	1/2 tsp fresh ground pepper
1 egg	500g jar of pasta sauce
1 clove garlic	125g ball of mozzarella

Directions

Preheat oven to 180°C.

Chop parsley and basil, add to the ricotta cheese with an egg and mix. Add crushed garlic and grated parmesan and mix again.

Bring a large pot of salted water to a boil. Add pasta shells and cook until 3 minutes shy of al dente - according to the package directions.

Drain pasta shells and rinse with cool water. Set aside.

Take your skillet and line with a jar of sauce.

Scoop mixture into shells and place in baking dish, nestling them in the sauce.

Rip mozzarella ball and scatter on top.

Bake for 25 minutes or until hot and bubbly. Serve immediately.

ENJOY!



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