

STUFFED PASTA SHELLS

Serves: 4 to 6

Prep Time: 10 minutes

Total Time: 1 hour (includes 30 minutes baking and cooling time)

Ingredients

Salt

12 oz. box of jumbo pasta shells

22 oz. ricotta cheese (2¾ cups)

3 oz. Parmesan cheese, shredded (¾ cup)

3 oz. mozzarella, shredded (¾ cup)

1 large egg, lightly beaten

2 oz. can black olives, sliced

4 cups tomato sauce (or jarred pasta sauce or 8 oz. petite diced tomatoes)

¼ cup fresh basil (or 1 teaspoon dried)

¼ cup teaspoon pepper

¾ cup finely chopped fresh spinach

¼ cup minced fresh parsley (or 1 teaspoon dried)

Directions

1. Adjust an oven rack to the middle position and preheat oven to 400 degrees. Bring 4 quarts water to a boil in a large pot for the pasta. When the water is boiling, stir in 1 tablespoon salt and the jumbo shells. Cook, stirring often, until the shells are almost tender but still a little firm to the bite. Drain the shells and rinse with cool water.
2. Mix together the ricotta, 1 cup of Parmesan, mozzarella, egg, spinach, black olives, basil, ½ teaspoon salt, and ¼ teaspoon pepper in a large bowl.
3. Spoon about 1 tablespoon filling in to each shell. Arrange the filled pasta in an oiled 9 by 13-inch baking dish.
4. Pour tomato sauce over the filled pasta. Wrap the dish tightly in foil and bake until the sauce is bubbling around the edges and the ricotta filling is hot, about 25 minutes.
5. Let cool for 5 minutes, then sprinkle with the parsley and remaining ½ cup Parmesan.

Adaped from *The America's Test Kitchen Family Cookbook*.