

# *Stuffed Shells*

## *Chef Jorian Blair*

### **The Ingredients**

- 24 jumbo pasta shells cooked according to package directions
- 15 ounces of ricotta cheese
- 3 cups shredded mozzarella cheese divided use
- salt and pepper to taste
- 1 egg
- 1/2 cup grated parmesan cheese
- 3 cups marinara sauce divided use
- 2 tablespoons chopped parsley
- 1 pack spinach
- cooking spray



### **The Directions**

1. Preheat the oven to 375 degrees F. Coat a 9"x13" baking pan with cooking spray
2. Spread 1 1/2 cups of the marinara sauce in an even layer in the bottom of the pan
3. Place the ricotta cheese, 1 1/2 cups of mozzarella cheese, egg, salt, pepper, and parmesan cheese, and steamed spinach in a bowl. Stir to combine
4. Fill each shell with the ricotta mixture and place it in the baking dish.
5. Spoon the remaining marinara sauce over the shells, then sprinkle the other 1 1/2 cups of cheese over the top
6. Cover the dish with foil. Bake for 20 minutes. Uncover the pan, then bake for an additional 10 minutes or until the cheese is melted and starting to brown.
7. Sprinkle with parsley, then serve
8. Enjoy!