

## ITALIAN STUFFED SHELLS

### INGREDIENTS:

1 PACKAGE JUMBO PASTA SHELLS  
1 15OZ CONTAINER OF PART SKIM RICOTTA CHEESE  
1 CUP ITALIAN SHREDDED CHEESE BLEND  
2 CUPS MARINARA SAUCE  
1/2 TEASPOON EACH DRIED BASIL AND OREGANO  
SALT AND PEPPER

BRING 3 QUARTS OF SALTED WATER TO A BOIL. ADD PASTA AND COOK HALF WAY THROUGH, JUST SIX MINUTES AND THEN DRAIN.

SPREAD 1/4 CUP OF THE MARINARA SAUCE IN THE BOTTOM OF CASSEROLE DISH. IN A SMALL BOWL, MIX TOGETHER CHEESES AND SEASONINGS. STUFF EACH SHELL WITH TWO TABLESPOONS OF THE CHEESE MIXTURE. LINE UP THE STUFFED SHELLS IN THE SAUCE LINED CASSEROLE DISH. STUFF ALL OF THE SHELLS AND TOP WITH REMAINING MARINARA SAUCE, COVER TIGHTLY WITH FOIL, AND FREEZE.

GIVE THE RECIPIENT INSTRUCTIONS TO BAKE AT 350 FOR 30 MINUTES COVERED THEN AN ADDITIONAL 10 MINUTES UNCOVERED.