



Ricotta Stuffed Shells

ingredients

- 1 package shells
- 1½ lb. ricotta cheese
- 1 c. shredded Mozzarella cheese
- ⅓ c. grated Parmesan cheese
- 2 eggs, slightly beaten
- ¼ c. chopped parsley
- ½ t. salt
- ¼ c. breadcrumbs
- 4 c. of meatless tomato sauce, preferably homemade

directions

- Add salt to 4 quarts rapidly boiling water.
- Gradually add shells so that water does not stop boiling.
- Boil, uncovered, 15 minutes. Stir occasionally.
- Drain portion of water, allowing shells to remain in warm water.
- Mix parm cheese, ½ cup Mozzarella, eggs, parsley, salt and breadcrumbs.
- Remove one shell at a time from warm water.
- Stuff each shell with mixture, using tablespoon.
- Pour 2 cups sauce in 9x13 inch casserole dish.
- Add stuffed shells.
- Cover shells with remaining sauce.
- Add remaining shredded cheese to cover sauce.
- Cover and bake at 375 degrees for 30 minutes.