



Stuffed Shells

Ingredients

Ricotta cheese (2 cups)	2 eggs
Parsley (for dressing dish)	Salt (1/2 tsp)
Small clove of garlic	Olive oil (1/3 cup)
Thyme (1/4 tsp), rosemary (1/4 tsp), oregano (1/2 tsp), basil (1/2 tsp)	Jumbo shells (1 lb)
Nutmeg (1/4 tsp)	Parmesan and Romano cheese

How to Prepare

Take a small pan and put olive oil on a low heat. While oil is heating up, start cooking shells. Place ricotta cheese in a bowl and break up the curd of the cheese, add nutmeg, salt, mixed eggs, and stir everything together. Add garlic into the oil you've had heating up. Strain the shells and set aside. Take the oil off the heat and let it cool. Once cool, add in nutmeg, basil, oregano, rosemary, and thyme. Add the oil mix into the ricotta cheese and stir together. Add pepper and stir again. In a baking dish, put a thin layer of pasta sauce on the bottom. Spoon the ricotta cheese mixture into the jumbo shells and set on top of the pasta sauce. Sprinkle shredded Parmesan and Romano cheese mixed together over top of the shells. Cover with aluminum foil and cook at 350 degrees for 20-25 minutes. Then, take the shells out of the oven remove aluminum foil and cook for another 10-15 minutes. Enjoy!

Bon Appétit!