

Cooking with David

Stuffed Shells

Prep: 30 mins

Cook: 1 hr.

Total: 1 hr. 30 mins

Servings: 10

Yield: 1 9x13-inch dish



Ingredients:

- 1 (12 ounce) package jumbo pasta shells
- 2 eggs, beaten
- 1 (32 ounce) container ricotta cheese
- 1 pound shredded mozzarella cheese, divided
- 8 ounces grated Parmesan cheese, divided
- 1 tablespoon dried parsley
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 (28 ounce) jar pasta sauce
- 8 ounces sliced fresh mushrooms

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
Bring a large pot of lightly salted water to a boil.
Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In a large bowl, mix eggs, ricotta, half the mozzarella, half the Parmesan, parsley, salt and pepper until well combined.
3. Stuff cooked shells with ricotta mixture and place in a 9x13 inch baking dish.
4. In a medium bowl, stir together pasta sauce, mushrooms and reserved mozzarella and Parmesan. Pour over stuffed shells.
5. Bake in preheated oven 45 to 60 minutes, until edges are bubbly and shells are slightly set.