

Ricotta Beef Stuffed Shells Pasta

Ingredients

20 Pasta Shells (large)
1 lb Ground Beef
1 c Ricotta
1 1/2 c Mozzarella Cheese (shredded)
1/2 c Parmesan (shredded)
1 Egg (beaten)
2 1/2 c Marinara Sauce
1 t Oregano
4 clv Garlic (minced)
1/2 t Salt
1/4 t Ground Black Pepper
1/2 c Parsley (chopped)

Instructions

1. In a skillet over medium heat, brown the ground beef. Add minced garlic and oregano, cooking until fragrant. Remove from heat.
2. Meanwhile, cook pasta shells in salted water until al dente. Drain and set aside to cool slightly.
3. In a bowl, mix the cooled beef with ricotta, 1 cup mozzarella, parmesan, egg, 1/4 cup parsley, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Preheat the oven to 375°F.
4. Spread 1 cup of marinara sauce on the bottom of a 8" x 8" baking dish. Fill each pasta shell with the beef and cheese mixture, placing them snugly in the dish.
5. Pour the remaining sauce over the shells and sprinkle with 1/2 cup of mozzarella on top. Cover

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with foil and bake for 25 minutes. Remove the foil and bake for an additional 10 minutes, or until cheese is golden and bubbly.

6. Let it cool slightly, garnish with 1/4 cup chopped parsley, and serve warm.