



Spinach & Cheese Stuffed

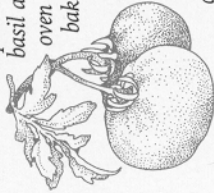
Pasta Shells

Recipe compliments of Nathan Minor, Local DJ
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- 2 10 ounce packages frozen chopped spinach, thawed
- 15 ounces of ricotta cheese
- 1 cup (4 ounces) grated parmesan cheese
- 2 Tbsp. fennel
- 2 Tbsp. chopped fresh basil or 2 tsp. dried
- 3 garlic cloves, minced
- salt and pepper
- 3½ cups purchased marinara or spaghetti sauce
- 32 jumbo pasta shells, freshly cooked
- Additional grated parmesan

Squeeze spinach dry and place in large bowl. Add ricotta, ½ cup parmesan, fennel, basil and garlic into bowl. Season mixture with salt and pepper; blend. Preheat oven to 350°F. Spoon ½ cup marinara sauce evenly over bottom of 9x13x2 baking dish. Fill each pasta shell with spinach mixture. Place shells, filling side up, in dish. Spoon remaining sauce over shells.

Sprinkle with remaining ½ cup parmesan. Cover loosely with foil and bake until heated through, about 30 minutes. Serve, passing additional Parmesan separately.



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