

## Recipe for: Baked Shells and Cheese

Double Knotted Apron  
doubleknottedapron.wordpress.com

### Ingredients:

- 1 pkg. Jumbo Shells, uncooked
  - 4 cups ricotta cheese
  - 2 cups shredded mozzarella cheese
  - 1/2 cup grated Parmesan cheese
  - 2 eggs
  - 1 tablespoon chopped fresh basil
  - pinch of salt and pepper
  - dash of oregano and Italian seasoning
  - 3 cups spaghetti sauce
- \* For two people, I halved the recipe. Plenty!

### Directions:

In a large pot bring about 6 quarts of water to a boil. Salt the water and then add the pasta. Cook the pasta until tender or al dente. While boiling, preheat oven to 350 degrees. Begin prepping your filling. Combine cheeses, eggs, basil and spices into a medium mixing bowl. When the pasta is ready, drain and pour shells onto a cookie sheet to cool while filling each shell with the cheese mixture. Pour about a 1/2 cup of pasta sauce into a 13x9 baking dish and spread evenly. Place each shell in the bottom of the dish and then cover with remaining pasta sauce, a layer of shredded mozzarella and parmesan. Cover with foil and bake for 30 minutes or until cheese is melted and bubbly.