



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Parmesan Ricotta Stuffed Pasta Shells**

Serves 4-6

Preheat oven 375°F

18 jumbo pasta shells  
15 oz container ricotta cheese, full fat  
1 ½ cup grated Parmesan cheese  
1 egg  
¼ teaspoon freshly grated nutmeg  
½ teaspoon salt  
¼ teaspoon fresh ground black pepper  
½ cup grated Parmesan, to finish  
Marinara sauce\* [recipe follows]

### **The Steps:**

- Cook pasta shells according to package directions.
- Drain and rinse well with cold water.
- In a large mixing bowl, combine the ricotta, Parmesan, egg, salt and pepper.
- Spread half of the Marinara sauce on the bottom of a 13×9 inch baking dish.
- Spoon the cheese mixture into the pasta shells and place in the baking dish.
- Place 1 tablespoon of Marinara over each stuffed shell then sprinkle all with ½ cup grated Parmesan.
- Cover with foil and bake for 30 minutes.
- Uncover and bake for another 5-10 minutes or until nicely browned.

**THE LOVE:** The simplicity of this dish needs the best Parmesan cheese you can find. Reggiano Parmigiano is the best Parmesan in the world and becoming readily available in most grocery stores. It's a splurge that you'll never regret!