

Spinach and Basil Ricotta Stuffed Shells

Makes 6 Servings
Recipe by Erin Rogers, MS, RD ©



Ingredients:

- 1 (15 oz.) tub ricotta cheese
- 1/3 cup grated parmesan cheese (plus more for topping)
- 1/3 cup Majestic Basil garlic spread
- 1 egg, beaten
- Freshly ground pepper to taste
- 8 oz. fresh baby spinach, torn
- 12 oz. jumbo shell pasta
- 2 cups marinara sauce

Instructions:

1. Preheat oven to 350 degrees and grease a 9x13 glass pan
2. Cook shells according to package directions, drain and rinse with cold water
3. Place ricotta, parmesan, basil garlic, egg, and pepper in a large bowl and use a hand mixer to combine
4. Add in spinach and mix to combine
5. Use a spoon to gently stuff shells with ricotta mixture and place in pan
6. Cover with marinara sauce and bake covered for 30 minutes