

## Baked Stuffed Pasta Shells


By Little Bee on December 22, 2004



Photo by Kumquat the Cat's friend



105 Reviews

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- **Prep Time:** 15 mins
- **Total Time:** 55 mins
- **Servings:** 10

### About This Recipe

"These are just fantastic! This is one of DH's favorite things I make. Great for family dinner or pot luck. This is really pretty easy to make and true Italian comfort food!"

### Private Note

No Notes.

### Ingredients

- 12 ounces jumbo pasta shells
- 1 1/4 cups mozzarella cheese, shredded ( Reserve 1/4 cup)
- 1 cup parmesan cheese, grated
- 2 lbs ricotta cheese
- 4 large eggs, lightly beaten
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 tablespoon dried parsley
- 8 ounces spaghetti sauce ( jarred or homemade)
- fresh basil, chopped, for garnish

### Directions

1. In an 8 quart pot, bring water to a boil and cook shells for 8 minutes or until al dente.
2. Drain and cool immediately with cold water.
3. Drain and place open side down on paper towels.
4. In a medium bowl, combine the rest of ingredients except the spaghetti sauce.
5. Reserve the 1/4 cup of Mozzarella.

6. Place a thin layer of spaghetti sauce into the bottom of a 12 x 9 x 2 inch baking dish.
7. Preheat oven to 375 degrees Fahrenheit.
8. Spoon the cheese mixture into each pasta shell and place open side up, in a single layer, in prepared pan.
9. Pour the rest of sauce over the stuffed shells