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Stuffed Shells

MyThreeSons Gourmet Pimento Cheese takes stuffed shells to southern Italy. This recipe is a classic crowd pleaser.

Prep time: 20 minutes

Cook time: 40 minutes

Makes 4-6 servings

1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Spicy White Cheddar
1 cup ricotta cheese
1 egg, lightly beaten
16 large fresh basil leaves, chopped
1 clove garlic, minced
Salt to taste
1/4 teaspoon black pepper
1/8 teaspoon ground nutmeg
16 large pasta shells
1 (26-ounce) jar marinara sauce
Fresh basil leaves for garnish

Preheat the oven to 400 degrees. Set aside about 3/4 cup of MyThreeSons Spicy White Cheddar in a small bowl.

In a large bowl, combine the remaining pimento cheese with the ricotta, egg, chopped basil and garlic. Add salt, pepper and nutmeg, and set aside.

Cook the shells according to package directions until al dente. Drain well and set aside to cool briefly until handleable.

Spread about 1 cup of the marinara sauce over the bottom of a large baking dish. Spoon the ricotta mixture into the shells and place them in the baking dish. Pour the remaining sauce over them. Cover the dish with aluminum foil and bake for 30 minutes. Uncover, spoon the remaining pimento cheese over the shells, and bake uncovered for 10 minutes. Garnish with fresh basil before serving.