

Stuffed Shells

Recipe by: Mueller, modified by the O'Connor clan

Servings: 6

Amount	Ingredient	Prep Notes
2	eggs	beaten
30 oz	ricotta	
2 cups	mozzarella	
1 cup	Parmesan	divided
1/2 cup	fresh parsley	chopped, can substitute ~2 teaspoons dried
1 teaspoon	salt	
1/8 teaspoon	pepper	
32	jumbo shells	cooked and drained
3 cups	spaghetti sauce	

- boil jumbo shells according to directions, drain and let cool
- mix together eggs, ricotta, mozzarella, 3/4 cups of Parmesan, parsley, salt, and pepper in a bowl
- spoon about two tablespoons of cheese mixture into each shell, lay shells in a large baking dish
- cover shells with spaghetti sauce and sprinkle remaining Parmesan on top
- cook at 350°F for 30 minutes