

Pork-and-Ricotta-Stuffed Jumbo Shells

Time 45 MIN Total Time 2 HR Yield Serves : 6 to 8

Food & Wine's Justin Chapple amps up the filling in stuffed shells by including ground pork. Make sure to use your favorite prepared tomato sauce here.

Ingredients

- 12 ounces jumbo pasta shells
- 1 1/4 pounds ground pork
- 1 1/4 cups fresh ricotta
- 3/4 cup panko
- 3 garlic cloves, minced
- 1 large egg, beaten
- 1/2 cup finely grated Parmigiano-Reggiano
- 1/2 cup finely chopped parsley, plus more for garnish
- 1/2 cup heavy cream
- Kosher salt
- Pepper
- 4 1/2 cups prepared marinara sauce
- 1/2 pound fresh lightly salted mozzarella, torn

How to Make It

Step 1

Preheat the oven to 375°. In a large pot of salted boiling water, cook the shells until they are al dente, about 9 minutes. Drain well and transfer to a baking sheet to cool slightly.

Step 2

Meanwhile, in a large bowl, combine the pork, ricotta, panko, garlic, egg, Parmigiano, the 1/2 cup of parsley, 1/4 cup of the cream, 2 teaspoons salt and 1 teaspoon pepper; mix well. □

Step 3

In a medium bowl, mix the marinara sauce with the remaining 1/4 cup of cream. Spoon half of the sauce into a 9-by-13-inch oval baking dish. Stuff each shell with a heaping tablespoon of the filling and nestle in the sauce. Spoon the remaining sauce over the shells and scatter the mozzarella on top. □

Step 4

Cover the baking dish and bake for about 45 minutes, then uncover and bake for 15 minutes longer, until bubbling and □the pork is cooked through. Let stand for 10 minutes, then garnish with parsley and serve.

Make Ahead

The recipe can be prepared through Step 3 and refrigerated overnight. Bring the pasta to room temperature before baking.