

Stuffed Shells

Jumbo stuffed shells filled with three types of cheese are topped with a savory tomato sauce in this family-friendly pasta dish that'll have everyone coming back for seconds! These stuffed shells are easy-to-make and always guaranteed to be a hit. This rich and cheesy comfort-food meal looks like a deep-dish pizza when it's done. I altered what I was originally given because I did not like cottage cheese and added other ingredients that I thought it deserved.

Ingredients

- 1 (12 ounce) package jumbo pasta shells
- 1 (32 ounce) container ricotta cheese
- 1 pound shredded mozzarella cheese, divided
- 8 ounces grated Parmesan cheese, divided
- 2 large eggs, beaten
- 1 tablespoon dried parsley
- 1 teaspoon salt, or more to taste
- 1 teaspoon ground black pepper
- 1 (28 ounce) jar pasta sauce
- 8 ounces sliced fresh mushrooms

Directions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender yet firm to the bite, 8 to 10 minutes.
3. While the pasta is cooking, mix ricotta cheese, 1/2 of the mozzarella cheese, 1/2 of the Parmesan cheese, eggs, parsley, salt, and pepper in a large bowl until well combined.
4. Combine pasta sauce and mushrooms in a medium bowl. Add remaining mozzarella and Parmesan cheeses; stir until

well combined.

5. Drain shells. Stuff shells with ricotta mixture and place in a 9×13-inch baking dish. Pour pasta sauce mixture over the shells.
6. Bake in the preheated oven until edges are bubbly and the shells are slightly set, 35 to 60 minutes.

SOURCE : allrecipes