



PROJECT: GET IT DONE TOGETHER

Easy Stuffed Pasta Shells

Adult Supervision Required | Contains gluten and dairy

Ingredients:

- 1 lb Ground chicken
- 1 tbsp Italian seasoning
- 2 tsp Fennel seeds
- $\frac{3}{4}$ tsp Salt
- 2 Garlic cloves, minced
- 15 oz Ricotta cheese
- 16 oz Mozzarella, grated
- $\frac{1}{2}$ cup Parmesan, grated
- 6 Basil leaves, julienned
- 2 cups Spinach, roughly chopped
- 1 12-oz box Jumbo pasta shells, cooked al dente
- 1 24-oz jar tomato sauce (3 cups)

Instructions:

1. Heat oven to 350°F.
2. In a large skillet on high heat brown chicken along with garlic, Italian seasoning, fennel and salt until liquid cooks off.
3. In a large bowl mix together cooked chicken, ricotta, 2 $\frac{1}{2}$ cups mozzarella, parmesan, basil and spinach.
4. Stuff each (cooked al dente) shell with 2 heaping tablespoons of the chicken/cheese mixture.
5. Pour a little sauce in the bottom of a 9x13 baking dish. Place the shells meat side up on the sauce, then cover with remaining sauce and remaining mozzarella cheese.
6. Bake until hot and bubbly, about 25 minutes.

Makes 8 servings

Source: themodernproper.com/easy-stuffed-pasta-shells