

JUMBO SHELLS WITH CHEESE FILLING

source: Ronzoni box

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Ingredients:

- 1 pkg. (12 oz.) RONZONI JUMBO SHELLS, uncooked
- 4 cups (2 lb.) ricotta cheese
- 2 cups (8 oz.) shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 2 eggs
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon ground nutmeg
- 3 cups (about 28-oz. jar) spaghetti sauce or homemade sauce

Heat oven to 375°F. Cook pasta according to package directions; drain. Meanwhile, in medium bowl, stir together cheeses, eggs, parsley, salt, pepper and nutmeg. In 13 x 9 x 2-inch baking dish, spread 1/2 cup spaghetti sauce. Fill each cooked shell with about 1-1/2 level tablespoons cheese mixture; layer one-half filled shells in prepared dish. Spread one-half remaining sauce over shells; layer remaining filled shells over sauce. Spread remaining sauce over shells; sprinkle with additional Parmesan cheese, if desired. Cover with foil; bake 35 minutes or until hot and bubbly (doubling recipe or more may require increased baking time). 8 to 10 servings.

