

Spinach and Ricotta Stuffed Shells

Recipe provided by Heinen's partner, [Chef Billy Parisi](#).

Serves 6

Ingredients

- 18 jumbo shell noodles
- 16 oz. whole milk ricotta cheese
- 1 ½ cups shredded mozzarella cheese
- 1 cup baby spinach, roughly chopped
- ¼ cup shredded parmesan cheese
- 2 eggs
- 3 cups Heinen's Tomato Sauce
- Salt and pepper to taste
- Chopped basil, for garnish

Instructions

1. Preheat the oven to 350°F.
2. Add the noodles to a large pot of boiling salted water for 10-12 minutes or just until al dente (slightly crunchy.)
3. Immediately remove the noodles and chill under cold water. Keep in the refrigerator.
4. Add 2 cups of the tomato sauce to the bottom of a 13x9 casserole dish and spread until covered.
5. In a stand mixer with the paddle attachment, add the ricotta, mozzarella cheese, spinach, parmesan, eggs, salt and pepper until completely combined.
6. Using a large spoon, evenly distribute the cheese mixture inside of each cooked shell noodle.
7. Place the shells cheese-side-up into the tomato sauce.
8. Top with the remaining tomato sauce and add any leftover shredded mozzarella and parmesan cheese.
9. Bake in the oven at 350°F for 25-30 minutes or until the cheese is melted on top and lightly browned.
10. Garnish with chopped fresh basil.

