

# Stuffed Shells with Sausage and Cheese



Ready in **45 minutes**

Serves **6 people**

## You Will Need:

- 1 pack jumbo shells
- 1 carton ricotta cheese
- 1 c. grated parmesan + more for topping
- 2 tbl. Dried parsley
- 1 tbl. Garlic powder
- 1 tsp. Salt
- 1 lb. Graziano's ground hot sausage (or whatever sausage you prefer)
- 1 jar pasta sauce (preferably sugar-free)
- 1 tbl. EVOO

## Preparation

1. **Preheat oven to 375 degrees.**
2. **Cook jumbo noodles according to package instructions.** Drain and set aside.
3. **In a large skillet,** brown sausage. Set aside.
4. **Drizzle EVOO and ½ jar of pasta sauce** on bottom of a baking pan.
5. **In a large mixing bowl,** add remaining ingredients and cooked sausage. Mix together well.
6. **With a spoon,** scoop out cheese and sausage mixture and stuff into a jumbo shell (about 1 tablespoon per shell). Line in baking pan.
7. **Add remaining pasta sauce** evenly over shells and sprinkle with parmesan.
8. **Bake shells for 20 minutes.** Serve hot.

## **Tips**

You can also substitute the meat for fresh spinach instead. About 2 cups cooked!