

instructions

Ricotta-Stuffed Shells & Garlic Bread

allow 65 minutes

Step 1

Preheat your oven to 400° & prepare to cook on the middle rack. While the oven is preheating, unpack all your “mise en place” (ingredients). Temper the pan of shells on the counter for 10 minutes.

Step 2

Remove the plastic lid from the shells container. Place foil-covered pan of shells on a sheet tray on the middle rack in your oven for 30 minutes. Pull from the oven & carefully remove foil from the top of the pan.

Step 3

Raise oven temperature to 425°. Place shells uncovered back in the oven, along with the foil-wrapped garlic bread. Cook both for 15 minutes, or until cheese on shells is golden brown. You know your oven best; cook times may vary. Remove pasta & garlic bread from the oven & carefully remove foil from bread. Let the garlic bread cool & the shells rest for 10 minutes. Top shells with parmigiano before serving.

Step 4

While your pan of shells is resting, grab a mixing bowl large enough for the salad greens. Place all the romaine & shaved veggies into the bowl & pour Italian dressing over the mix. Gently toss with tongs or a large spoon until greens are coated in dressing. Enjoy!