



Stuffed Shells with Hearty Greens



This recipe calls for:

Meat Sauce

Chunky Garden Vegetable Pasta Sauce

Chunky Marinara Pasta Sauce

Prep time

15 minutes

Cook time

40 minutes

Servings

4

Ingredients

18 uncooked jumbo pasta shells

1 teaspoon olive oil

2 cloves garlic, minced

1 bunch Swiss chard, center rib removed, cut into 1-inch pieces (about 6 cups lightly packed)

1 tub (16 ounces) whole milk Ricotta cheese

1 package (8 ounces) shredded Italian cheese blend, divided

1/4 cup grated Parmesan cheese

1/2 teaspoon dried oregano
1 jar RAGÚ® Old World Style® Meat Sauce

Instructions

1. Preheat oven to 400°F.
2. Cook shells 2 min. less than directed on package.
3. Meanwhile, heat oil and garlic in large skillet on medium heat 1-2 min. or until garlic begins to sizzle. Add greens; cook 1-2 min., tossing frequently until just wilted. Remove from heat; cool slightly. Stir in Ricotta, 1 cup shredded cheese, Parmesan and oregano.
4. Drain shells; stuff each shell with a rounded tablespoon of cheese mixture. Spread ½ cup sauce onto bottom of 13x9-inch baking dish; top with shells and remaining sauce. Cover tightly with foil.
5. Bake 20 min. Top with remaining shredded cheese. Bake, uncovered, 10-15 min. or until cheese is melted.

Tips: Substitute Tuscan kale, mustard greens or collard greens for the Swiss chard. You can also find some of these greens in the freezer section of your grocery store. Thaw, drain and squeeze out any excess liquid before using as directed. To easily fill shells, place the cheese filling in a resealable plastic bag. Cut off a small corner of the bag and use to pipe filling into shells with easy clean-up! Shells can be stuffed and assembled ahead of time. Cover and refrigerate up to 24 hours. When ready to serve, add an additional 10 min. to the covered bake time.