



## Classic Stuffed Shells



This recipe calls for:

**Tomato, Garlic & Onion Sauce**

**Traditional Sauce**

**Chunky Marinara Pasta Sauce**

**Traditional Pasta Sauce**

Prep time

**25 minutes**

Cook time

**45 minutes**

Servings

**4**

### Ingredients

- 1 jar RAGÚ® Tomato Garlic & Onion Sauce
- 2 lbs. Ricotta cheese
- 2 cups shredded Mozzarella cheese, (about 8 oz.)
- 1/4 cup grated Parmesan cheese
- 3 eggs
- 1 Tbsp. finely chopped fresh parsley leaves

1/8 tsp. ground black pepper

1 package (12 oz.) jumbo shells pasta , cooked and drained

## **Instructions**

1. Preheat oven to 350°F. Evenly spread 1 cup sauce in 13 x 9-inch baking pan; set aside.
2. Combine cheeses, eggs, parsley and pepper in large bowl. Fill shells with cheese mixture, then arrange in baking pan. Evenly top with remaining sauce. Bake 45 minutes or until sauce is bubbling.