



Stuffed Shells with Vegetable Bolognese Sauce



This recipe calls for:

Traditional Sauce

Garden Combination Sauce

Mushroom & Green Pepper Sauce

Prep time

30 minutes

Cook time

45 minutes

Servings

4

Ingredients

- 1 container (15 oz.) Ricotta cheese
- 1 cup shredded Mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped parsley
- 1 Tbsp. olive oil
- 1 large sweet onion, finely chopped
- 1 medium zucchini, finely chopped

- 1 large carrot, chopped
- 1 medium red bell pepper or orange bell pepper, chopped
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 2 cups chopped baby spinach leaves
- 1 box jumbo pasta shells, (about 24), cooked and drained

Instructions

1. Preheat oven to 350°F. Combine Ricotta, 1/2 cup Mozzarella and Parmesan cheese in medium bowl; set aside.
2. Heat olive oil in a large saucepan over medium-high heat and cook onion, zucchini, carrot and red pepper, stirring occasionally, 5 minutes or until vegetables are tender. Stir in sauce. Bring to a boil over high heat. Stir in spinach. Reduce heat to low and simmer, stirring occasionally, 5 minutes.
3. Stuff shells with cheese mixture. Arrange shells in 13 x 9-inch baking dish sprayed with nonstick cooking spray. Pour sauce mixture over shells. Sprinkle with remaining 1/2 cup Mozzarella cheese.
4. Bake covered 30 minutes or until heated through and cheese is melted.