

Stuffed Shells

4 servings



Ingredients

- 12 frozen stuffed shells
- Marinara sauce
- Mozzarella cheese
- Parmesan cheese
- Parsley

Utensils

- 9 x 13 baking dish
- Nonstick spray
- Large spoon
- Aluminum foil
- Oven mitt



Recipe Instructions

Step 1: Preheat and Prep

Preheat oven to 350°
Spray baking dish with nonstick cooking spray.

Step 2: Sauce

Spread a thin layer of sauce on the bottom of your baking dish. Make sure there is sauce totally covering the bottom of the dish.

Step 3: Shells

Place shells on top of the sauce.
Cover shells with more (your desired amount of) sauce.

Step 4: Cheese & Garnish

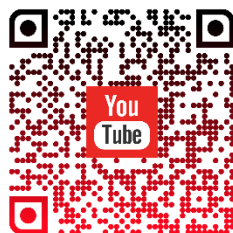
Sprinkle your desired amount of mozzarella and parmesan cheese on top.
Sprinkle with parsley.
Cover baking dish with aluminum foil.

Step 5: Bake

Bake at 350° for 30 minutes.
Remove foil and bake for another 5-10 minutes or until the cheese has melted.
You may also turn your oven on broil for a few minutes if you like your cheese to be bubbly and crispy!

Step 6: Cool and Enjoy!

Remove shells from the oven and let cool for 5 minutes before serving. Enjoy!
These can be kept in an airtight container in the fridge for 3 days.



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Kitchen Safety Tips:

- Check the oven before you preheat it to make sure it is empty.
- Always use an oven mitt!