

Stuffed Shells with Marinara

Ingredients

Marinara Sauce:

1 pound ground beef
1 pound ground pork sausage
1 large onion, minced
5 tsp. minced garlic
2 (15 oz.) cans tomato sauce
1 (14 oz.) can diced tomatoes
1 (6 oz.) can tomato paste
1 1/2 tsp. dried oregano
1 tsp. dried marjoram
1 1/2 tsp. dried basil
1 tsp. sugar
1/4 tsp. salt
1/4 tsp. pepper

Pasta:

1 (12 oz) box jumbo shells

Cheese Filling:

2 8-oz packages cream cheese, softened
8 c. shredded mozzarella cheese (set aside 2 cups for later)
1 (16 oz.) carton ricotta cheese
1 1/2 c. grated parmesan cheese
4 garlic cloves, minced
1 tsp. pepper
1/2 tsp. dried oregano

Sprinkle on top before serving (optional):

1/2 tsp. dried parsley

Directions

1. Cook first four ingredients in a large pot over low heat, stirring until meat browns and crumbles.
2. While meat browns, cook pasta according to package directions (reducing cook time by 1 minute). Drain and lay out shells on baking sheet to cool.
3. To the cooked meat, add the tomato sauce and the rest of the sauce ingredients. Bring to a boil. Cover, reduce heat, and simmer for 1-2 hours, stirring occasionally.
4. In a large mixing bowl, beat cream cheese, ricotta and parmesan cheeses with an electric mixer. Mix in the garlic and spices. Cream together. Then blend in 6 cups mozzarella cheese. Then, using a spoon, fill each cooled shell with the cheese filling.
5. Spoon the marinara sauce into one 9x13 baking dish and one 8x8 baking dish so the sauce covers the bottom. Arrange stuffed shells in rows over the sauce. Sprinkle with remaining 2 cups mozzarella.
6. Cover with foil and bake at 350 degrees for 45 minutes. Turn up to 415, remove foil cover, and bake for 10ish more minutes, so the cheese bubbles and browns.
7. Remove from oven and let cool a few minutes before serving. Sprinkle an herb like parsley over the dish. Serve.

Notes:

- Yields: One 9x13 + one 8x8 baking dish (Serves 10-12)
- This freezes well (keeps up to 1 month). Remove from freezer and place in fridge a few hours before baking.
- Recipe slightly adapted from my mother-in-law, Cindy Wales' recipe files.

