



Sausage Stuffed Shells with Broccoli & Cheddar Cheese

directions

1. Preheat oven to 350 degrees. Spray a 9 x 13 baking dish with cooking spray. Set aside.
2. Brown sausage in a large skillet over medium heat until golden brown, breaking up with a spatula or spoon into crumbles as it cooks. The last few minutes of cook time add the chopped broccoli to the same skillet and cook just until a bright green. Remove skillet from heat.
3. To the sausage-broccoli mixture in the skillet add the ricotta and shredded mozzarella, salt and black pepper to taste. Stir until well mixed.
4. Pour the marinara sauce into the baking dish, covering the bottom.
5. Stuff the pasta shells with the sausage mixture and arrange over the sauce in the baking dish. Sprinkle with half of the minced red bell peppers.
6. Bake until hot and bubbly, about 20-30 minutes. Remove dish from oven and immediately sprinkle with 1/4 cup parmesan cheese.

notes

This is a wonderful recipe to make for a family or dinner party crowd. You can double and make two pans if needed. 2 or 3 of the baked stuffed shells with sauce is perfect for each person and can be served with a side salad and your favorite beverage. Any leftovers will keep for a few days in the refrigerator, or you can freeze for another meal.

to serve

Serve shells hot topped with remaining minced red bell and extra parmesan on the side.



6 - 8

servings

30 min

prep time

30 min

cook time

ingredients

Swaggerty's Farm Hot Italian Dinner Links (19 oz package), casings removed

18 to 24 Jumbo Pasta Shells, cooked al dente

2 cups whole fat Ricotta Cheese

1 1/2 cups shredded Mozzarella

1/2 head broccoli, cut into florets and chopped

Salt and freshly ground black pepper

3 cups of your favorite marinara sauce

1/2 red bell pepper minced, divided

1/4 cup grated or shredded parmesan cheese + extra for serving if desired

Pairs well with: Salad, additional steamed broccoli, spinach

Special Kitchen Tools: 9" X 13" Baking Dish