



## **JUMBO SHELLS WITH MOZZARELLA MASCARPONE AND PARMIGIANO CHEESE**

### **Serves**

Serves 8

### **Ingredients**

1 BOX JUMBO PASTA SHELLS  
24 OZ MARINARA SAUCE  
2 CUPS WHOLE MILK RICOTTA CHEESE  
8 OZ MASCARPONE CHEESE  
1 CUP FRESHLY GRATED PARMIGIANO CHEESE  
1-8 OZ PACK OF MOZZARELLA CHEESE, SHREDDED  
1-EGG-BEATEN  
1/4 CUP CHOPPED ITALIAN PARSLEY  
SEA SALT & BLACK PEPPER TO TASTE

### **Preparation Instructions**

Preheat oven to 400 degrees. Cook shells in boiling salted water for about 10 minutes leaving them al dente. Drain under cold water and place on baking sheet to cool.

In a glass or metal bowl mix together ricotta, mascarpone, half of the parmigiano, half of the mozzarella, parsley, salt and pepper.

Fill each shell with the filling. In a 9x13 inch baking dish, coat the bottom with some of the marinara sauce. Arrange the shells with the opening facing upwards side by side until the baking dish is filled. Pour the remaining sauce over them and add the mozzarella and parmigiano cheese.

Cover baking dish with aluminum foil and bake for about 30 minutes or until cheese starts to bubble.