spinach ricotta stuffed shells



featured product:
baby spinach

what's better than an easy, cheesy spinach-stuffed pasta bake? one you can make ahead and freeze for up to 3 months!

it's quick enough to assemble and bake for a weeknight dinner, but just as perfect for your meal prep rotation. and let's not forget the bonus nutrients from all that fresh spinach.

ingredients

1 box jumbo pasta shells (gluten-free if needed)
1 jar marinara sauce
1 clamshell **organicgirl spinach**, finely diced
32 oz ricotta cheese
5–6 garlic cloves, minced
1 tablespoon Italian seasoning
½ teaspoon sea salt
? cup grated parmesan, plus more for topping

directions

1. preheat the oven to 375°F

2. cook the pasta
bring a large pot of salted water to a boil and cook the jumbo shells until al dente according to the package directions.

drain, rinse with cool water, and set aside.

3. prep ingredients
finely dice the fresh spinach.

in a large mixing bowl, combine the ricotta, diced spinach, minced garlic, italian seasoning, sea salt, and parmesan. stir until well combined.

4. assemble the dish
spread the marinara sauce evenly over the bottom of a 9×13-inch baking dish.

fill each cooked shell with the ricotta mixture and arrange them in the baking dish.

sprinkle with additional parmesan cheese.

5. bake and enjoy
cover the baking dish with foil and bake for 30 minutes.

remove the foil and bake for an additional 10–15 minutes, or until the filling is hot and the cheese is lightly golden.

let the shells rest for 5–10 minutes before serving. garnish with fresh basil and extra parmesan if desired.

*** freezer instructions**
assemble the stuffed shells in a freezer-safe baking dish without baking. cover tightly with plastic wrap and then a layer of aluminum foil. freeze for up to 3 months.

to bake, thaw overnight in the refrigerator and bake at 375°F for 40–45 minutes covered, then uncover and bake for an additional 10–15 minutes until hot and bubbly.

if baking from frozen, bake covered for 60–75 minutes, then uncover for the final 10–15 minutes.