

Main Dishes

Pasta

Stuffed Shells Florentine

This is a nice meal to make at Christmas time. I always use Gerry's Spaghetti Sauce found in this cookbook, for the best flavor.

- 1 pkg. jumbo shells
- 1 pkg. (10 oz.) frozen chopped spinach
- 2 pounds ricotta cheese
- 1 egg
- 2 Tb. parmesan cheese
- 4 cups spaghetti sauce



Parboil shells 9 minutes and drain on a flat surface.

Cook spinach as directed and mix with ricotta cheese, egg and parmesan cheese.

Spoon into each shell.

Spread 1/2 cup of sauce into greased, 4-quart baking dish; arrange filled shells on top of sauce.

Bake in preheated oven at 350 degrees for 20 to 25 minutes.

Warm remaining sauce and serve over top of shells.

Yield: 10 to 12 servings.