

Pasta

Cheesy Vegetable-Stuffed Shells

Pillsbury Best One Dish Meals - February - 2011

Servings: 4

Preparation Time: 40 minutes

Start to Finish Time: 1 hour 20 minutes

1 jar (24 oz) tomato-basil pasta sauce

16 jumbo pasta shells, uncooked

1 tablespoon olive oil

1 cup frozen bell pepper and onion stir-fry vegetables

2 cloves garlic, finely chopped

1 small (3/4 cup) zucchini, diced

1 can (2 1/4 oz) sliced ripe olives, drained

1/2 cup ricotta cheese

1 egg

1/4 cup Parmesan cheese, grated

1 cup (4 oz) Italian cheese blend OR mozzarella cheese, shredded

Preheat oven to 350 degrees.

Spray a 11x7-inch glass baking dish with cooking spray. Spoon one cup of the pasta sauce into the baking dish.

Cook and drain the pasta shells as directed on the package.

In a 10-inch skillet, heat the oil over medium heat. Cook the stir-fry vegetables and garlic in oil for 3 to 5 minutes, stirring occasionally, until crisp-tender.

Add the zucchini and cook 4 minutes, stirring occasionally. Add the olives. Cook and stir until hot. Remove from heat.

In a medium bowl, mix the ricotta cheese, egg, Parmesan and 1/2 cup of the cheese blend. Stir in the zucchini mixture until well mixed.

Fill each cooked pasta shell with about two tablespoons of the zucchini mixture.

Place the shells in the baking dish. Pour the remaining pasta sauce over the shells.

Cover the dish with foil.

Bake for 30 minutes.

Remove the foil. Sprinkle the shells with the remaining cheese.

Bake, uncovered, for 5 to 10 minutes longer or until bubbly and the cheese is melted.

Per Serving (excluding unknown items): 1692 Calories; 17g Fat (9.1% calories from fat); 61g Protein; 317g Carbohydrate; 11g Dietary Fiber; 72mg Cholesterol; 168mg Sodium. Exchanges: 21 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.