



RECIPE | TOMATOES

ROASTED TOMATOES STUFFED SHELLS



20 min
PREP.



6



easy

85 min

65 min
COOKING



INGREDIENTS

Recipe created by Hanan Ghadban

For the sauce:

2 14oz Pure Flavor® Luna® Sweets
Cocktail tomatoes, diced
4 garlic cloves
3 tbsp olive oil
3 tbsp balsamic glaze
1 tbsp dehydrated onion
1 tsp dry basil
1 tsp dry oregano
1 tsp dry thyme
¼ tsp chili flakes
Salt & pepper to taste

For the filling:

3 cups ricotta cheese
1 cup mozzarella, shredded
½ cup parmesan, freshly grated
1 pkg frozen spinach, thawed and drained
1 egg
1 tsp garlic powder
Salt & pepper to taste

For the shells:

24 jumbo pasta shells
½ cup mozzarella, shredded



DIRECTIONS

- 1 Preheat oven to 375°F. Boil pasta as per box instructions, until al dente. Set aside.
- 2 Mix all sauce ingredients in a baking dish. Cover with foil and bake for 35 minutes.
- 3 While sauce is baking, mix all filling ingredients in a large bowl.
- 4 Fill cooked pasta shells with filling mixture using a spoon or piping bag.
- 5 Remove sauce from the oven and mash with a fork, making sure to combine all ingredients together.
- 6 Assemble stuffed shells on top of the sauce and sprinkle with remaining mozzarella. Cover with foil and bake for 25 mins. Remove foil and broil for 3-5 mins or until cheese is golden. Serve.

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