


Savory Stuffed Shells

 PREPARATION TIME
25 minutes

 COOKING TIME
45 minutes

 PERFECT PARTNER
garlic bread



**MONEY.
Cook's
SAVER.**

Before making these stuffed shells, look for different meats that are on special. Shop for the least expensive chicken, pork or turkey. Then have the meat ground by the butcher.

SHOPPING LIST

- pasta shells • mozzarella cheese
- spinach • Parmesan cheese
- spaghetti sauce • ground turkey

ON HAND

- butter • onion • bread crumbs
- eggs • milk • dried basil

INGREDIENTS

- 30 jumbo pasta shells
- 2 tablespoons butter
- 3 tablespoons minced onion
- 1¹/₂ pounds ground turkey
- 2 (10-ounce) packages frozen chopped spinach, thawed, squeezed dry
- 3/4 cup bread crumbs
- 2 eggs
- 1/2 cup milk
- 3/4 cup grated Parmesan cheese
- 1 teaspoon dried basil leaves
- 1/2 cup water
- 1 (28-ounce) jar prepared spaghetti sauce
- 3/4 cup shredded mozzarella cheese

SERVES **6**

COOK'N *Express*

- Fill the shells in a hurry by placing the stuffing in a plastic bag. Snip one corner of the bag to create a small opening, then squeeze the stuffing into each shell.

Make Ahead

You can prepare this recipe for baking up to 8 hours ahead; refrigerate. Or freeze the stuffed shells, then thaw before baking.

◆ VARIATION

For a smoother filling, add 1/2 cup ricotta cheese during step 2.

1 Cook pasta shells for about 5 minutes; drain and rinse. Preheat oven to 350°F. Grease a large baking dish.



2 Melt butter in a large skillet over medium-high heat; add onion and turkey. Cook until turkey is browned, about 5 minutes. Stir in spinach, bread crumbs, eggs, milk, Parmesan and basil.

3 Fill each pasta shell with 2 heaping tablespoons turkey mixture, packing it firmly. Arrange stuffed shells in prepared baking dish. Stir water into spaghetti sauce in a medium bowl.



4 Pour sauce over stuffed shells; cover with foil. Bake for 35 minutes. Remove foil; top with mozzarella. Bake until cheese bubbles, about 10 minutes longer.