



Veggie-Stuffed Pasta Shells



This recipe calls for:

Traditional Sauce

Meat Sauce

Super Chunky Mushroom Sauce

Chunky Marinara Pasta Sauce

Roasted Garlic

Prep time

20 MINUTES

Cook time

15 MINUTES

Servings

4

Ingredients

12 dried jumbo shell macaroni
1 ¼ cups shredded carrots
1 ¼ cups shredded zucchini
1/3 cup finely chopped onion

1 Tablespoon olive oil
1 ½ cups baby spinach (alternate: arugula)
¾ cup part-skim Ricotta cheese
1 ¼ cups shredded Italian-blend cheese
¼ teaspoon salt
1 jar RAGÚ® Old World Style® Traditional Sauce

Instructions

1. In a large saucepan cook pasta according to package directions; drain. Rinse pasta with cold water; drain again.
 2. Meanwhile, in a 12-inch skillet cook carrots, zucchini, and onion in hot oil over medium-high heat 3 to 5 minutes or until tender. Stir in spinach; cook and stir 1 minute. Transfer vegetable mixture to a large bowl.
 3. Stir Ricotta cheese, ¾ cup of the Italian-blend cheese, and salt into vegetable mixture. Spoon a rounded 2 Tablespoon filling into each pasta shell. Pour RAGÚ® Old World Style® Traditional Sauce into skillet; place filled shells on sauce. Heat shells and sauce, covered, over medium heat 10 minutes or until heated through. Sprinkle with remaining cheese.
- Three pasta shells per serving.