

## **SPINACH, SAUSAGE & CHEESE STUFFED SHELLS**

*The Cooks Next Door*

1 (12 oz.) package jumbo pasta shells  
1 lb. Italian sausage (omit to make vegetarian)  
1 (10 oz.) package frozen chopped spinach - thawed, drained and squeezed dry  
1 (15 oz.) container ricotta cheese  
2 c. mozzarella cheese, shredded  
2 eggs  
3 cloves garlic, minced  
2 tsp. lemon juice  
1/2 c. grated Parmesan cheese  
salt and pepper to taste  
1 teaspoon dried oregano  
pinch of nutmeg  
4 c. spaghetti sauce (you can make your own or use jarred sauce)  
1 c. shredded mozzarella cheese  
1/4 c. parmesan cheese

Bring a large pot of lightly salted water to a boil. Add shells and cook for 8 to 10 minutes or until al dente; drain and rinse in cold water.

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain and crumble. In a large bowl, combine cooked sausage, spinach, ricotta cheese, mozzarella, egg, garlic, lemon juice and parmesan cheese. Season with salt, pepper, oregano, nutmeg.

Preheat oven to 350 degrees F.

Grease a 9x13 pan and spread 1/4 c. spaghetti sauce in the bottom. Generously stuff pasta shells with the sausage and cheese mixture and place in baking dish. Top with remaining spaghetti sauce. Cover with foil and bake for 20 - 30 minutes until hot. Remove foil and sprinkle on the remaining 1 c. mozzarella and 1/4 c. parmesan. Bake for another 10 minutes uncovered until cheese is melted and dish is bubbly.