

Spinach – Artichoke Stuffed Shells

What a hot cheesy mess.

Yields: 4 Servings

Prep Time: 15 Mins

Total Time: 35 Mins

INGREDIENTS

1. 3 c. baby spinach, chopped
2. 1 15-oz. can artichoke hearts, drained and chopped
3. 2 c. ricotta
4. 1 c. shredded mozzarella
5. 3/4 c. freshly grated Parmesan, divided
6. 3 cloves garlic, finely chopped
7. 1 large egg
8. kosher salt
9. Freshly ground black pepper
10. 1 stick butter
11. 1/2 c. heavy cream
12. 1 lb. cooked jumbo shells

DIRECTIONS

1. Preheat oven to 350°. In a medium bowl, combine spinach, artichoke, ricotta, mozzarella, 1/4 cup Parmesan and garlic and stir until combined. Stir in egg, then season with salt and pepper.
2. Make Alfredo: In a skillet or saucepan over low heat, melt butter. Add heavy cream and bring to a boil, then stir in remaining 1/2 cup Parmesan until creamy. Season with pepper. [Editor's note: You can also skip making your own Alfredo sauce by using a jarred Alfredo sauce.]
3. Spoon a thin layer of Alfredo sauce onto the bottom of the baking dish. Stuff cooked shells with spinach-artichoke mixture and place in baking dish. Spoon more sauce on top of shells.
4. Bake until warmed through and cheese is melty, 18 to 20 minutes. Serve.

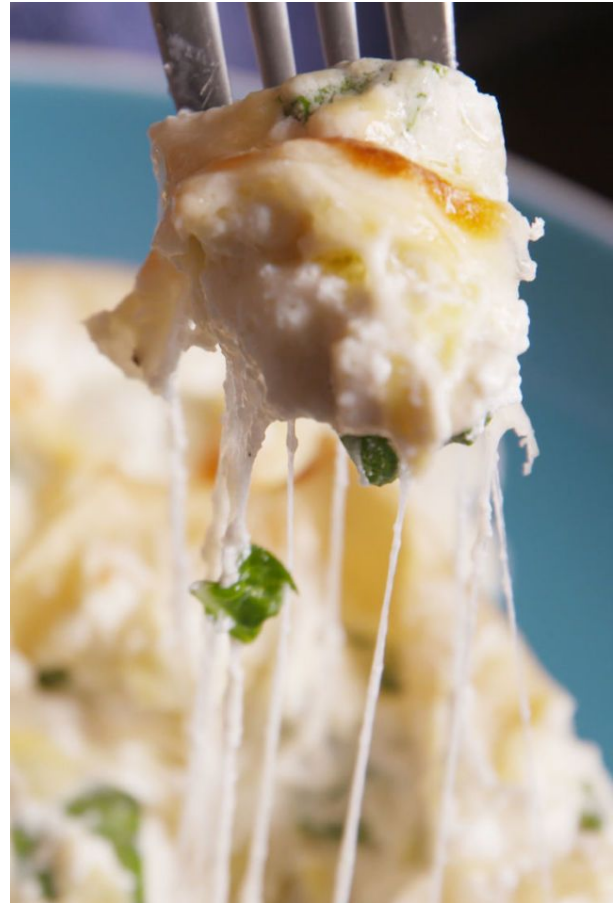


Photo by Chelsea Lupkin

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