



# Stuffed Shells Florentine

Onions, red peppers, carrots, spinach and basil combined with ricotta cheese form the stuffing for shell pasta that sits atop a tomato sauce. The baked dish couldn't be tastier.



**Prep Time:** 25 minutes

**Cook Time:** 35 minutes

**Serves:** 8 entrée portions

## Ingredients:

24 (10 oz) Jumbo Shells	\$2.20
2 Tbsp. olive oil	\$0.20
2 cloves of garlic, minced	\$0.20
1/4 cup onion, chopped fine	\$0.10
1 red bell pepper, finely diced	\$0.73
1 carrot, finely chopped	\$0.12
10 oz. pkg frozen chopped spinach, thawed and squeezed dry	\$1.80
1/4 cup fresh chopped basil	\$0.52
2 cups ricotta cheese	\$1.60
Salt and black pepper, to taste	\$0.06
14 oz. can stewed tomatoes, chopped in their juice	\$1.20
1 (8oz.) can tomato paste	\$0.96
2 (8oz.) cans tomato sauce	\$2.40

**Total:** \$12.09

**ESTIMATED FOOD COST FOR 8:** \$1.51/serving

Chalk Board Menu Price: \$7.95

Gross Profit Per Plate: \$6.44

Food Cost % (for 6) 19%

**Estimated Profit** - Your prices may vary slightly.

## Directions:

1. Cook pasta according to package directions. Drain.
2. Preheat oven to 350°.
3. In large skillet, heat oil over medium heat, then add garlic & onions. Cook until onions are transparent. Stir in the red peppers & carrot. Cook until the vegetables have softened; stir frequently. Stir in spinach & basil until spinach is hot. Season with salt & pepper.
4. Transfer mixture to a large bowl & cool slightly. Stir in Ricotta.
5. In a 13 x 9 inch baking dish, stir together the stewed tomatoes with their juice, tomato sauce & tomato paste.
6. Put the cheese mixture in a pastry bag, then fill the jumbo shells. Place filled shells on top of the sauce in the baking dish. Spoon some of the sauce over the shells, cover & back in the oven for 25 minutes.
7. Uncover & cook for another 10 minutes. Place the shell on plate & spoon sauce over the shell; server immediately.