



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Stuffed Shells –

1 box (12 oz.) jumbo pasta shells
1 tbl. extra virgin olive oil, plus more for drizzling
4 oz. thinly sliced prosciutto, chopped
3 cloves garlic, minced
1 red onion, chopped
4 cups Swiss chard or Savoy cabbage, chopped
1 tsp. red wine vinegar
12 oz. fresh ricotta cheese (1 ¼ cups)
8 oz. fresh mozzarella cheese, chilled and cut into small cubes (1 cup)
Coarse salt and freshly ground black pepper
5 cups favorite tomato sauce
Unsalted butter for dotting
Finely grated Parmesan cheese

1. Bring a large pot of water to a boil. Cook pasta shells for 10 minutes. Drain, and rinse. Transfer to a bowl. Drizzle with oil. Let cool.
2. Meanwhile, heat oil in a large high-sided skillet over medium heat. Cook prosciutto, garlic, and onion, stirring, until prosciutto starts to caramelize, 6 to 8 minutes. Add chard; cook until tender but not mushy, about 3 to 4 minutes. Stir in vinegar; cook until evaporated. Let cool slightly. Stir in ricotta and mozzarella; season with salt and pepper.
3. Pour 2 cups tomato sauce into the bottom of each of two 8-by-12-inch baking dishes. Stuff 32 shells with 1 heaping tablespoon filling each. Pack 16 shells into each dish. Cover with foil. Freeze if desired.
4. Preheat oven to 375°. Dot shells with butter. Bake, covered, for 40 minutes. Uncover, and raise oven temperature to 450°. Bake until golden and bubbly, about 15 minutes more. Heat remaining cup tomato sauce; serve with the shells. Garnish with Parmesan cheese.

Credit: Martha Stewart Living