



# Stuffed Shells with Marinara Sauce

## SERVES

- 18 portions
- 2 stuffed shells per portion

## INGREDIENTS

- 36 pieces 803WG stuffed shells
- 8 cups marinara sauce, divided
- For garnish (optional): Parmesan cheese, grated

## PREPARATION

- Keep stuffed shells frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 3 cups of marinara sauce evenly across bottom of hotel pan
- Lay stuffed shells in the pan 6 x 6
- Cover with remaining 5 cups of marinara sauce
- Cover with aluminum foil
- Bake at 375°F for 45 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Carefully remove from oven and discard foil
- Garnish with grated Parmesan cheese (optional)

## CN CONTRIBUTIONS

2 m/ma, 1 oz eq grain, ¼ cup veg

## SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200) to ensure your grain requirements are met

## NUTRITION FACTS PER SERVING\*

Calories 250	Total Fat 7g
Sat Fat 3g	Sodium 770mg

\*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

## CHEF TIPS



Cook from frozen



Sprinkle with grated cheese

## RECIPE VIDEOS

Instructional videos are available at [www.tastybrandsk12.com/pastabilities](http://www.tastybrandsk12.com/pastabilities)



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