

Stuffed Shells with Marinara Sauce



Ingredients (Serves 18)

- 36 pieces Stuffed Shells ([#00803WG](#))
- 8 cups Marinara sauce, divided
- Grated parmesan cheese (optional)

Directions

1. Keep stuffed shells frozen until ready to cook
2. Spray a standard size hotel pan with non-stick spray
3. Spread 3 cups of marinara sauce evenly across bottom of hotel pan
4. Lay stuffed shells in the pan 6 x 6
5. Cover with remaining 5 cups of marinara sauce
6. Cover with aluminum foil
7. 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
8. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
9. Cook all food thoroughly to 165°F
10. Carefully remove from oven and discard foil
11. Garnish with grated Parmesan cheese (optional)

CN Crediting

2
m/ma

1
oz eq
gr

1/4
cup
veg

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

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