

Stuffed Shells

Ingredients:

- ½ pound hamburger
- ½ pound mild sausage
- 2 15 oz can tomato sauce
- 1 6 oz tomato paste
- 1 pkg McCormick Thick And Zesty Spaghetti Sauce Mix
- ¼ cup water
- ½ tablespoon packed brown sugar
- 1 15 oz carton Ricotta Cheese
- ½ 22 oz container of Cottage Cheese
- 3 Cups shredded mozzarella cheese
- 1 egg
- 1 teaspoon parsley flakes
- 1 box Creamette large shells
- Grated Parmesan cheese



In a large saucepan, brown hamburger and sausage, drain. Remove half of meat, and set aside. Stir in tomato sauce, paste, spaghetti sauce mix, water and brown sugar.

Meanwhile in a medium bowl, combine remaining meat, ricotta, cottage cheese, 2 cups mozzarella cheese, egg and parsley flakes.

In a 13 x 9 " baking dish, pour 1/3 sauce mixture. Stuff shells with cheese mixture and place on top of sauce. Layer the noodles on top of each other. Pour the remaining sauce over the filled shells, top of remaining mozzarella and sprinkle with Parmesan cheese. Bake, uncovered at 450 for 20 minutes. Checking noodles after 20 minutes and see if they golden brown. Makes 6 – 8 servings