
Stuffing Shells Florentine

Ingredients

1 package (12-ounces) stuffing shells
1½ pounds dry cottage cheese
1 egg, slightly beaten
1 T parsley
1 t salt
¼ t pepper
1 can drained spinach
3 C Ragu spaghetti sauce
¼ C Parmesan cheese

Procedure

Cook and drain shells. Whip cottage cheese with egg, parsley, salt and pepper. Fold in spinach. Fill shells. Spread a thin layer of sauce in a 13"x9"x2" baking dish. Place shells in a single layer; top with remaining sauce; sprinkle with cheese. Cover and bake 350°F for 30 minutes.

