



SAGE SAUSAGE STUFFED SHELLS

Recipe found on San Giorgio pasta box as well as additional ingredients we add to the dish.

INGREDIENTS

- 12 oz large shells (we use the San Giorgio because not many pasta brands make large shells, but whatever brand you can find will work.)
- 4 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup shaved Parmesan cheese
- 2 eggs
- 1 Tbsp parsley (chopped)
- ½ tsp salt
- ¼ ground black pepper
- ⅛ tsp ground nutmeg
- 1 jar (24 oz) pasta sauce

ADDITIONAL INGREDIENTS

- 1 lb sage/Italian sausage (these tend to work better since they have a little sweetness)
- 3-4 oz of Bluestone Merlot to add to pasta sauce (the rest is to pair with the meal)

PROCEDURE

- 01** Heat oven to 375 degrees F. Prepare pasta according to package directions; drain. Meanwhile, in a medium bowl, stir together cheeses, eggs, parsley, salt, pepper and nutmeg.
- 02** In 13 x 9 x 2-inch baking dish, spread ½ cup pasta sauce
- 03** Fill each cooked shell with about 1 ½ level tablespoons cheese mixture; layer one-half filled shells in-prepared dish. Spread one-half remaining sauce over shells; layer remaining filled shells over sauce. Spread remaining sauce over shells; sprinkle with additional Parmesan cheese, if desired.
- 04** Cover with foil, bake 35 minutes or until hot and bubbly

This recipe has a total time of about 50 minutes from start to finish and serves 9 people.