

# Stuffed Cheese Shells

24 jumbo pasta shells; cooked according to package

15 ounces of ricotta cheese

3 cups of shredded mozzarella cheese, divided

2 teaspoons Italian seasoning

Salt and pepper to taste

1 egg

$\frac{1}{2}$  cup grated parm

3 cups of sauce

Preheat oven to 375. Coat the bottom of a 9 by 13 pan with a layer of sauce. (About 1 cup.)

Place the ricotta cheese, 1  $\frac{1}{2}$  cup mozzarella cheese, seasonings, and eggs in a bowl. Mix until combined. Fill each shell with the ricotta mixture and place in a baking dish. Spoon the rest of the sauce over each shell and top with the rest of the mozzarella cheese.

Cover and bake until the sauce is nice and bubbly. At least 35-45 minutes.

Uncover for the last ten minutes of baking.