



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

ITALIAN STUFFED SHELLS

- 24 jumbo pasta shells (about 8 oz)
- 4 c PURITY LOWFAT COTTAGE CHEESE
- 3 c shredded mozzarella cheese
- 1 1/2 c shredded Parmesan cheese, divided
- 2 eggs, beaten slightly
- 1 T dried basil, oregano and parsley
- 1 t garlic powder
- 1 1/2 jars (26-oz) tomato and basil pasta sauce

Cook pasta shells according to package directions. Rinse shells in cold water and drain. In a large bowl combine cottage cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs. Stir to mix. Add basil, oregano, parsley and garlic powder. Stir to mix completely. Pour 1/2 jar pasta sauce in a deep 9 X 13-inch pan and spread as a thin layer. Stuff each shell with cheese filling and place on top of pasta sauce. Spread remaining sauce over top of stuffed shells and sprinkle with remaining 1/4 cup of Parmesan cheese. Bake in 350 F oven for 35-45 minutes or until hot and bubbly. Let stand 5-10 minutes before serving.

Yield: 8 servings.