

Farmer Sausage & Spinach Stuffed Jumbo Shells

Adapted from the Stuffed Jumbo Shells recipe on the back of the Lancia Jumbo Shells package.

INGREDIENTS:

12-18 Jumbo Pasta Shells
1 ring **Unger Meats** Skinless Farmer Sausage
2 tablespoons extra virgin olive oil
(we use *Prairie Oils & Vinegars Extra Virgin Olive Oil OR Garlic Infused Olive Oil*)
375 g (¾ lb) fresh Baby Spinach, trimmed and chopped
1 medium Onion, chopped
1 clove Garlic, minced
1 teaspoon Salt
¼ tsp freshly Ground Black Pepper
¼ tsp Red Pepper Flakes
Fresh Parsley, chopped (or use dried parsley)
pinch of Kosher Salt
⅓ cup Parmesan Cheese
1 jar of your favourite Pasta Sauce
½ cup Shredded Mozzarella Cheese



DIRECTIONS:

- Preheat oven to 350 F
- Cook Jumbo Pasta Shells according to package directions.
- Meanwhile, heat olive oil in large skillet. Sauté onion and garlic in oil until translucent and fragrant.
- Add Farmer Sausage, break up to crumble the sausage.
- Add salt, black pepper, red pepper flakes and parsley.
- Once sausage is cooked through, add spinach and cook just until spinach is wilted.
- Stir in Parmesan Cheese until just melted.
- Cool slightly.
- Pour half the Pasta Sauce into bottom of 9x13 baking dish.
- Fill Jumbo Pasta Shells with meat mixture; place in baking dish.
- Pour remaining Pasta Sauce over the top.
- Sprinkle with Mozzarella Cheese.
- Cover with foil.
- Bake for 30 mins or until bubbly.

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