

Pumpkin Stuffed Pasta Shells



This recipe will be great using butternut squash, sweet potatoes or any other good winter squash

Serves 8

1 pound pasta shells

1/2c Parmesan cheese,
grated

1 bunch spinach, finely
chopped

1c pure canned pumpkin

1/2c mozzarella cheese,
shredded

1/2c Parmesan cheese,
grated, for garnish

16oz ricotta cheese

2 eggs

4 garlic cloves, finely
minced

nutmeg, freshly grated, for
garnish

Preheat oven to 350.

Prepare pasta shells according to box directions. Drain and rinse well.

In medium bowl, mix together pumpkin, ricotta cheese, eggs, Parmesan, mozzarella, garlic and spinach until well blended. Stuff mixture into shells.

Garnish with Parmesan cheese and freshly grated nutmeg. Bake 25~35 minutes or until filling is hot and bubbly.

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The Meijer logo consists of the word 'meijer' in a bold, red, sans-serif font. The letter 'i' has a blue dot above it.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com