

Pumpkin Stuffed Pasta Shells



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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.

* Note ~ you can substitute cooked sweet potato or cooked butternut or acorn squash for the pumpkin

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Debbie Spangler ~ Certified Personal Chef

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