

Southwestern Stuffed Pasta Shells

Serves 4

1 pound ground beef	2c fresh spinach, chopped	3c your favorite spaghetti sauce, divided use
1 small onion, diced	2c corn	20 jumbo pasta shells
1c mushrooms, diced	1 ~ 15oz can diced tomatoes, drained	1c mozzarella cheese, shredded
2 garlic cloves, minced	1T cumin	

Preheat oven to 350.

Brown ground beef over medium heat. Add onion, mushrooms, garlic, spinach, corn, diced tomatoes and cumin. Stir well and simmer 30 minutes. Remove as much fat from skillet as possible. Add 2c spaghetti sauce, stir well and reduce heat to low. Simmer 30 minutes.

Bring large pot of water to boil and cook pasta shells according to box directions. Drain and rinse under cold water.

Stuff shells with ground beef mixture and place in baking dish sprayed with non~stick cooking spray. Top with remaining spaghetti sauce and grated mozzarella cheese.

Bake 30~40 minutes or until hot and bubbly.