

CopyCat Olive Garden Jumbo Stuffed Shells

Ingredients

16 jumbo shells
15 oz ricotta cheese
1 cup mozzarella/provolone mixture (or 1/2 cup of each) shredded
1 cup Parmesan shredded/grated
1 tsp basil
1 tsp oregano
1 tsp garlic minced
15 oz marinara
1/4 cup Italian breadcrumbs
1 tbsp butter

Alfredo Sauce:

6 tbsp butter
1 tsp garlic minced
3/4 cup half and half
1 cup Parmesan grated
1/4 cup mozzarella/provolone mix shredded

Directions

Preheat oven to 400

Cook shells 12 min.

In a bowl, mix ricotta, mozzarella/provolone, Parmesan basil, oregano and garlic. Stir well.

Rinse pasta with cool water.

Spray 8x8 pan with nonstick spray.

Add 1 cup marinara to bottom of pan

Stuff shells with 2 tbsp filling per shell – use small spoon or hands. Place each shell on top of the marinara. Cover with aluminum foil and Bake at 400 for 20 min.

In skillet, melt 1 Tbsp butter – add breadcrumbs – stir until toasty brown 1-2 min – spoon into a small bowl and set aside.

When 5 minutes left on shells – In same skillet melt 6 Tbsp butter. Add garlic and saute for 1 minute.

Slowly stir in half and half and both cheeses. Stir together until all cheese are melted and sauce is smooth.

Remove shells from oven. Spoon Alfredo sauce over top and around shells. Add a little more marinara on top.

Sprinkle bread crumbs and any extra Parmesan cheese on top.

Broil on high for 2-3 min until cheese browns slightly