



Nonna Elda's Stuffed Shell Pasta

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SERVINGS: 12

PREPPING TIME: 40 MIN

COOKING TIME: 45 MIN

Ingredients

2 tbsp Olive Oil

1 cup chopped celery

1/2 Chopped Onion

1 cup chopped carrot

0.5 Kilo mixed ground pork & beef

salt, pepper, chili flakes to taste

Splash of white wine

Package of Shell pasta

2 cups parmigiano romano shredded

1 cup shredded mozzarella

1 cup Italian breadcrumbs

2 eggs

1 jar of marinara tomato sauce



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Directions

1. Cut up your carrots, celery, and onion into little pieces
2. Fry in extra virgin olive oil until soft
3. Add your ground beef and pork, add splash of wine, cook through
4. Season with salt, pepper, chili flakes
5. Boil your shells for 5 minutes then put in a big bowl with cold water and leave it there to cool
6. Take your meat mixture off the heat and let it cool off
7. Add your breadcrumbs, mozzarella, one cup of parmigiano cheese, 2 spoons of marinara sauce, 2 eggs, and mix very well with your hands, must stick together (if not add more cheese or breadcrumbs until it does stick)
8. Make little packed balls of the meat mixture and stuff them in your shells (make sure you shake off the water when you pull each shell out of the bowl of water) fill well.
9. Pre-heat oven to 350°
10. Place each shell meat side up on a deep baking dish.
11. Cover with the rest of your small jar of marinara
12. Add half a cup of water so that the shells have liquid around them
13. Move the shells gently to make sure the sauce gets underneath each shell
14. Top with the rest of the parmigian cheese
15. Bake on the bottom rack for approximately 45 minutes, less or more, until it is cooked and the tops look crispy

Note You can freeze these on a tray before baking them, and keep them in the freezer for a couple of months.