# **DINNERLY**



# **Unstuffed Shells** with Ricotta & Parmesan





This super easy pasta dish is no fuss, all flavor. Pasta shells, marinara, creamy ricotta, and Parmesan swirl together in a baking dish until their flavors meld. Complete this meal with a side salad, some roasted veggies, or your protein of choice. We've got you covered!

#### **WHAT WE SEND**

- · 6 oz pasta shells 1
- 34 oz Parmesan 7
- 4 oz ricotta<sup>7</sup>
- · 6 oz tomato paste
- · 8 oz tomato sauce
- 1/4 oz Italian seasoning

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

#### **TOOLS**

- · medium pot
- microplane or grater
- small nonstick skillet
- medium (1½–2 qt) baking dish

#### **ALLERGENS**

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **NUTRITION PER SERVING**

Calories 570kcal, Fat 16g, Carbs 86g, Protein 25g



## 1. Cook pasta

Preheat oven to 375°F with a rack in the center.

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook for 6 minutes (they will be underdone). Reserve ¾ **cup cooking water** and drain pasta.



# 2. Prep ingredients

Meanwhile, finely grate **Parmesan**, if necessary.

In a small bowl, stir to combine **ricotta and half of the Parmesan**. Season to taste with **salt** and **pepper**.

In a small nonstick skillet, heat 1 tablespoon oil over medium. Add half of the tomato paste (save rest for own use). Cook, stirring often, until darkened in color, 4–5 minutes. Transfer to a medium (1½–2 qt) baking dish.



### 3. Assemble pasta

To baking dish, add tomato sauce, reserved cooking water, 1 teaspoon Italian seasoning, and ¼ teaspoon sugar. Season with salt and pepper.

Stir in **pasta** and spread in an even layer.

Dollop **ricotta mixture** all over top.



4. Bake & serve

Bake on center oven rack, 15 minutes. Switch oven to broil. Broil until **pasta** is bubbly and browned around edges, about 2 minutes (watch closely as broilers vary).

Serve unstuffed shells sprinkled with remaining Parmesan. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!