

DINNERLY



Unstuffed Shells with Ricotta & Parmesan



30min



2 Servings

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
- ¾ oz Parmesan ²
- 4 oz ricotta ²
- 6 oz tomato paste
- 8 oz tomato sauce
- ¼ oz Italian seasoning

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

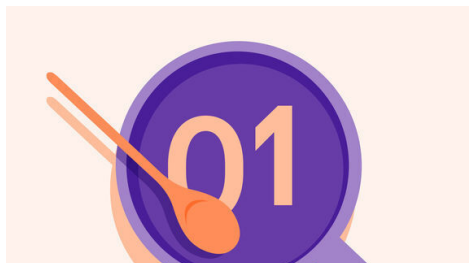
- medium pot
- microplane or grater
- small nonstick skillet
- medium (1½–2 qt) baking dish

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

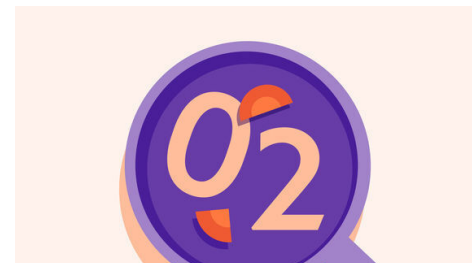
Calories 570kcal, Fat 16g, Carbs 86g, Protein 25g



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.

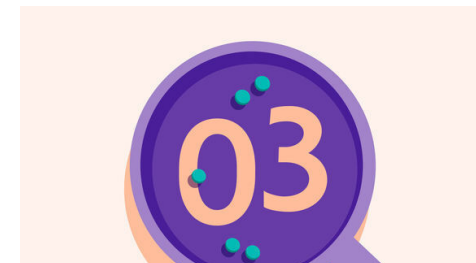


2. Prep ingredients

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**.

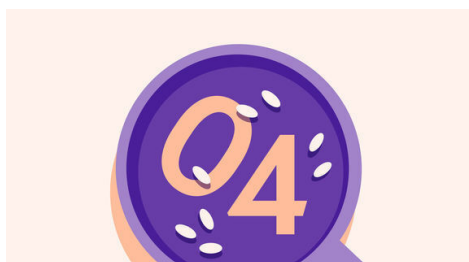
In a small nonstick skillet, heat 1 **tablespoon oil** over medium. Add **half of the tomato paste** (save rest for own use). Cook, stirring often, until darkened in color, 4–5 minutes. Transfer to a medium (1½–2 qt) baking dish.



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**.

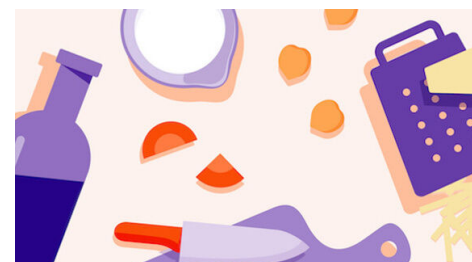
Stir in **pasta** and spread in an even layer. Dollop **ricotta mixture** all over top.



4. Bake & serve

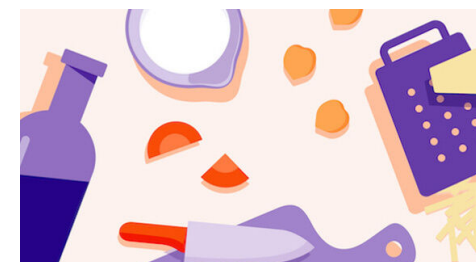
Bake on center oven rack, 15 minutes. Switch oven to broil. Broil until **pasta** is bubbly and browned around edges, about 2 minutes (watch closely as broilers vary).

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!