

# MARLEY SPOON



## Unstuffed Shells

with Ricotta & Parmesan



35min



2 Servings

This unfussy dish comes together in just four steps, but you wouldn't know it from how satisfying it tastes! 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.



### What we send

- 6 oz pasta shells <sup>2</sup>
- ¾ oz Parmesan <sup>1</sup>
- ¼ oz fresh parsley
- 4 oz ricotta <sup>1</sup>
- 2 (8 oz) marinara sauce
- ¼ oz granulated garlic

### What you need

- kosher salt & ground pepper

### Tools

- medium pot
- microplane or grater
- medium (1½-2 qt) baking dish

### Allergens

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

### Nutrition per serving

Calories 510kcal, Fat 12g, Carbs 80g, Protein 25g

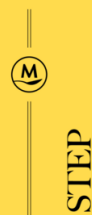


# 1

## 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 **⅓ cup cooking water** and drain pasta.



# 2

## 2. Prep ingredients

Meanwhile, finely grate **Parmesan**, if necessary. Coarsely chop **parsley leaves and stems**.

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



# 3

## 3. Assemble

In a medium (1½-2 qt) baking dish, combine **all of the marinara, reserved cooking water**, and **½ teaspoon granulated garlic**. Stir in **pasta** and spread in an even layer. Dollop **ricotta mixture** all over top.



# 4

## 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** with **parsley** and **remaining Parmesan** over top. Enjoy!



## 5. ...

Looking for more steps?



## 6. ...

You won't find them here! Enjoy your Marley Spoon meal!