**Carol’s Stuffed Shells**

**Ingredients:**

**Filling -**

* 32 Oz Container of Small Curd Cottage Cheese or Ricotta Cheese
* 2 Cups Shredded Mozzarella Cheese
* 2 Tbsp Parsley
* 2 Eggs
* 1/2 to 1 Tsp Each of Salt and pepper

**Noodles -**

* 1 Box Jumbo Shell Noodles

**Sauce -**

* 1 lb Ground Beef
* 2 Jars Spaghetti Sauce
* Optional: Spices to Doctor it Up

**Toppings -**

* 2-4 Cups Mozzarella Cheese Per Dish

**How to Make:**

* Preheat oven to 350 Degrees Fahrenheit.
* Bring a giant pot of water to boil. Cook jumbo shell noodles al dente according to box. I always add olive oil and salt to help the noodles not stick to each other and to also add flavor. Pour into a colander and run under cold water when finished.
* In a big pan, brown meat. Add sauce to the pan and doctor up anyway you like or serve as is.
* In a mixing bowl, add the 32 oz container of small curd cottage cheese or ricotta, 2 cups shredded mozzarella cheese, 2 Tbsp parsley, 2 eggs and salt and pepper.
* Spread a little bit of sauce around the bottom of an oven safe dish. This will help the noodles not to stick while baking.
* Spoon filling into each shell noodle.
* When finished, pour sauce over each pan and generously sprinkle mozzarella cheese over the top.
* Bake the pan you are ready to eat and freeze the rest. When ready to bake down the road, thaw pan of shells in fridge overnight. Bake on 350 degrees Fahrenheit for 25 minutes.
* Serve hot with salad and warm garlic bread.
* Enjoy! :)

Ellis and Tyler both picked the cottage cheese shells over the ricotta in a blind taste test and were really impressed with how good they were. I hope your family enjoys this recipe just as much! We’d love to see your pictures if you make them! You can share them on our [Z88.3 Mornings Facebook page!](https://www.facebook.com/Z88.3Mornings)

Carol Ellingson
Z88.3’s Resident Foodie
Originally posted on [**Carolbake.com**](http://carolbake.com/)