



Jumbo Shells with Asparagus Prosciutto Ricotta Cheese and Three Cheese Sauce

Jacob · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

4

Description

Jumbo shells stuffed with cheese chopped asparagus and prosciutto are baked in a creamy cheesy sauce for a gourmet family dinner

Ingredients

- - $\frac{3}{4}$ (16 ounce) box Barilla® Jumbo Shells - 1 cup ricotta cheese - 2 cups shredded mozzarella cheese - 1 (9 ounce) package frozen cut asparagus
- chopped and cooked - 1 $\frac{1}{2}$ cups chopped prosciutto - $\frac{1}{2}$ cup freshly grated Parmigiano-Reggiano cheese - 1 teaspoon salt - 1 teaspoon garlic powder - ? teaspoon freshly ground black pepper - 1 (24 ounce) jar Barilla® Three Cheese Sauce

Instructions

1. Cook shells according to package directions. Rinse cooked shells under cold water and drain. Cover and set aside. Preheat oven to 350 degrees F. Mix together ricotta cheese
2. mozzarella cheese
3. asparagus
4. prosciutto
5. Parmigiano Reggiano cheese
6. salt
7. garlic powder
8. and black pepper in medium bowl. Pour 1 cup of Barilla Three Cheese Sauce into 9x13-inch baking dish. Fill each shell with one heaping tablespoon of filling; place in baking dish. Pour remaining sauce over shells. Cover with foil. Bake for 45 minutes or until thoroughly heated. Let stand 5 minutes before serving.