

# Spinach & Sausage Stuffed Pasta Shells

- 32 large pasta shells
- 1 lb bulk pork sausage, cooked and drained
- 10 ounces chopped frozen spinach, thawed and drained
- 4 eggs, beaten
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- 2 cups shredded cheddar cheese
- 3 cups spaghetti sauce

## DIRECTIONS

1. Cook pasta shells according to package directions.
2. Drain and rinse with cold water and drain again.
3. Combine remaining ingredients, except spaghetti sauce, in a large bowl and mix well.
4. Fill each pasta shell with 3 tablespoons of filling.
5. Place in a baking dish and top with spaghetti sauce.
6. Bake at 350 degrees until heated through, about 30 minutes.
7. To freeze: Freeze before baking.
8. You may freeze individually wrapped shells without sauce, or freeze sauce-topped shells in baking dish.