



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 94

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## 4-Cheese Stuffed Shells with Smoky Marinara

### PREPARATION

- 1 - Cook pasta according to package directions, omitting salt and fat. Drain and set aside.
- 2 - Preheat oven to 375°.
- 3 - Coat 2 (13 x 9-inch) baking dishes with cooking spray; set aside.
- 4 - Place cottage cheese and ricotta cheese in a food processor; process until smooth. Combine cottage cheese mixture, Asiago, and next 6 ingredients (Asiago through spinach).
- 5 - Spoon or pipe 1 tablespoon cheese mixture into each shell. Arrange half of stuffed shells, seam sides up, in one prepared dish. Pour 3 cups Smoky Marinara over stuffed shells. Sprinkle with 1/2 cup mozzarella. Repeat procedure with remaining stuffed shells, Smoky Marinara, and mozzarella in remaining prepared dish.
- 6 - Cover with foil. Bake at 375° for 30 minutes or until thoroughly heated.

## Four-Cheese Stuffed Shells with Smoky Marinara

Cook's Note: These savory shells have a subtly smoky taste due to the fire-roasted tomatoes in the marinara sauce. For variation, consider adding basil, oregano or arugula. Make some garlic bread and a green salad for a warm, hearty meal.

Bon Appétit  
-George



### INGREDIENTS

- 1 pound jumbo shell pasta (40 shells)
- 1 (12-ounce) carton low-fat cottage cheese
- 1 (15-ounce) carton ricotta cheese
- 1 cup (4 ounces) shredded Asiago cheese
- 3/4 cup (3 ounces) grated fresh Parmesan cheese
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 10 ounces fresh chopped spinach
- 6 cups Smoky Marinara
- 1 cup (4 ounces) shredded mozzarella cheese, divided

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