

## Melissa (Chapin's) Stuffed Shells

### Ingredients:

32 ounce jar Raos tomato basil sauce (or sauce of choice)  
1 -12 oz box jumbo shells  
2 Tbl olive oil  
1 medium sweet onion diced fine  
2 minced garlic cloves, 5 or 6 are better!  
8 oz of loose sweet Italian sausage  
8 oz 85/15 ground beef  
5 oz of roughly chopped baby spinach  
2T chopped fresh basil plus more for garnishing  
1 lb mozzarella cheese diced into small pieces  
16 oz whole milk ricotta cheese  
1 1/2d cups grated Parmesan cheese  
1 large egg  
salt and pepper to taste

Cook diced onions in olive oil to light browned, approximately 10 minutes. Add garlic, cook one more minute. Add sausage and ground beef, cook till just browned, cut down into small pieces. Mix in spinach just until wilted.

In bowl mix ½ mozzarella cut in tiny pieces with ricotta cheese, egg and 1 cup of Parmesan cheese and basil. Combine completely. Mix with meat and sausage mixture and transfer everything to a large plate and chill in refrigerator for at least 30 minutes.

Cook shells. When cooking shells, cook for 1 or 2 minutes less than al dente. It will make stuffing them easier and they'll finish cooking in the oven. Also, cool the shells for 25 – 30 minutes before you stuff them.

Pour one half jar of sauce in the bottom of a 9x13 baking dish. Using a small spook or piping bag, stuff the shells and layer in the pan. You will have more shells that can fit in that pan so you will have to use another dish or a giant pan that can hold all of them.

Sprinkle the remaining dices mozzarella cheese and ½ cup Parmesan cheese over the shells and then add the rest of the sauce. Garnish with more chopped fresh basil.

Cook in a 400 degree oven for 25 to 30 minutes. Cover with aluminum foil for the first half of the cooking time then take the foil off for the last half.