

Using Our Simple Kitchen Cheddar Broccoli Soup

CHEESY STUFFED SHELLS



INGREDIENTS:

- 1 Pack Creamy Cheddar Broccoli Soup
- 3 Cups of Water
- 20 Jumbo Pasta Shells
- 15 oz. Ricotta Cheese
- 4 oz. Cream Cheese
- 2 Cups Frozen Spinach
- 2 Cloves Garlic (Minced)
- 1/2 Tbsp Parsley (Chopped)
- 1Tbsp Fresh Basil (Chopped)
- 1 Cup Italian Blend Cheese (Shredded)
- 1 Tsp Salt
- 1 Tsp Pepper
- 1 Egg

PREP

20 Min

COOK

15-18 Min

READY IN

35-38 Min

DIRECTIONS:

1. Preheat oven to 350°F.
2. Thaw the spinach and squeeze dry, set aside.
3. In a large pot of salted boiling water, cook the pasta shells until al dente. Drain, return to pot and let it cool.
4. In a large bowl, stir together ricotta, Italian cheese, spinach, Parmesan, egg, parsley, basil, and salt and pepper.
5. Prepare the Creamy Cheddar Broccoli Soup. When thick, removed from heat and whisk in cream cheese.
6. Pour soup mixture into a 9"x13" baking dish. Carefully fill shells and place on top soup mix.
7. Bake for 15-18 minutes. Top with additional Italian blend or Parmesan cheese and return to the oven until the cheese is melted. ENJOY :)