



## Olive on Tap Pork and Ricotta Stuffed Jumbo Shells

INGREDIENTS: 12 ounces jumbo pasta shells \* 1 1/4 pounds ground pork, chicken, beef, veal its your choice \* 1 1/4 cups fresh ricotta \* 3/4 cup panko \* 3 garlic cloves, minced \* 1 large egg, beaten \* 1/2 cup finely grated Parmigiano - Reggiano \* 1/2 cup finely chopped parsley, plus more for garnish \* 1/2 cup heavy cream \* 2 tsp Salt \* 1 tsp Pepper \* 2 tablespoons **Olive on Tap Garlic Olive Oil** divided \* 4 1/2 cups prepared marinara sauce...jarred or fresh \* 1/2 pound fresh lightly salted mozzarella, torn

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How to Make It: **Step 1** Preheat the oven to 375°. In a large pot of salted boiling water, cook the shells until they are al dente, about 9 minutes. Drain well and transfer to a baking sheet to cool slightly. **Step 2** Meanwhile, in a large bowl, combine the pork, ricotta, panko, garlic, egg, Parmigiano, the 1/2 cup of parsley, 1/4 cup of the cream, 2 teaspoons salt and 1 teaspoon pepper; mix well. **Step 3** In a medium bowl, mix the marinara sauce with the remaining 1/4 cup of cream. Brush sides of baking dish with Garlic olive oil....remaining to drizzle on top. Spoon half of the sauce into a 9-by-13-inch oval baking dish. Stuff each shell with a heaping tablespoon of the filling and nestle in the sauce. Spoon the remaining sauce over the shells and scatter the mozzarella on top. Drizzle with remaining Garlic Olive Oil.