

Baked Cheesy Stuffed Shells With Lemon Ricotta Filing

Yield: Serves 3-4 People, Doubling The Recipe
Serves 6-8

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Cooking Show

Will require 2 9x13 baking dishes

INGREDIENTS

Filling

- 2 Lbs Ricotta
- 1 Cup Pecorino Romano
- 1 Cup Parmigiano Reggiano
- 4 Eggs (depending on the consistency of the ricotta)
- 1/4 - 1/2 lb Mozzarella, Shredded
- 1/4 Cup Fresh Parsley finely chopped
- Zest of 1 Lemon
- Salt and Pepper

Ingredients

- 1/2 Box of [Felicetti Conchiglioni](#)
- 2 28oz Can of Whole Peeled Plum (Bianco DiNapoli are the best domestic tomatoes on the market)
- 5 cloves of Garlic (Thinly Sliced)
- 2 Basil Stems
- 1/4 cup [Olive Oil](#)
- Salt to taste

INSTRUCTIONS

1. Preheat the oven to 425 F degrees.

Make Weekday Sauce:

1. Using a food mill (or Blender) - Add the whole can of tomatoes to the food mill and process the tomatoes until you are left with a thin, smooth consistency
2. Thinly slice the garlic cloves
3. In a large skillet or medium-sized pot, enough olive oil to coat the bottom of the pan on a medium heat
4. Add garlic and basil to the pan (we are adding this while the oil is still cold)
5. Slowly steep these ingredients together. We are looking for the oil to take in a lot of garlic and basil flavor.
6. Add the tomato puree
7. Bring the heat to medium-high and continue to stir. The idea is to make the oil and the tomatoes a homogenous, emulsified sauce. So it will look a little broken now, but over the cooking process, it should come together.
8. Add a generous pinch of salt and continue to stir. Cook for about 30-40 minutes or until the water has cooked out of the tomatoes and its the correct thickness and the garlic and basil-infused oil has been sucked up by the tomatoes and emulsified to complete the sauce.

Make the Filling:

1. Combine the ricotta, pecorino, Parmigiano, eggs, chopped parsley, lemon zest, salt, and pepper, and then mix thoroughly. The number of eggs you add will depend on how thick or how thin the ricotta is. If it's too thick, you can add another egg to loosen it out. Once you determine its the right consistency, its ready to use. You can add it to a piping bag or ziplock bag to easily pipe it into the shells. Now cook the pasta.
2. The conchilgioni I'm using takes 14 minutes to cook. I'm only going to cook it for about 5 minutes or until I can open and close the opening of the shell. It's going to cooking in the oven for a while so it will be perfectly cooked after baking.
3. Once the pasta is par-cooked, drain and let them cool just enough to handle, don't rinse.

4. Once the pasta is cooled enough to handle, get a 9x13 baking dish and place a layer of tomato sauce on the bottom of the pan until it completely covers the bottom.
5. Then begin filling the shells with the ricotta filling and then placing them tightly in the baking dish. Once you've filled all the shells, splash some tomato sauce on top for additional moisture and because it will look pretty in the end. Then add a sprinkle of Parmigiano Reggiano and some olive oil. Cover with aluminum foil and now is either ready to bake, or you could save it and bake off the next day.

Baking Instructions:

1. Bake in a 425 F degree oven for 20 minutes covered. After 20 minutes, remove the foil and cook for an additional 15 minutes uncovered. Once that 15 minutes has passed, turn the broiler on and finish the shells under the broiler to develop color on the top. Cooking for 5 minutes is a guide, but don't rely on that, rely on your eyes to determine when it's gotten enough color. I look for spots of browned caramelized cheese evenly distributed across the top. Once it's cooked to your liking, get it out of the oven and let it rest for 5 minutes before serving.
2. To plate, spoon some weekday sauce on the bottom of the plate, followed by 5-6 shells, a touch more parm and a touch of extra virgin olive oil, and a nice sprig of basil.