



Pumpkin and sage stuffed shells

- 8 ounces jumbo pasta shells
 - 15 ounces whole milk ricotta
 - 1 cup pumpkin puree or(if adventurous and have pumpkin to cook 1 C chopped cooked pumpkin)
 - 1/2 cup grated parmesan, or pecorino romano
 - 2 cloves garlic, minced
 - 1 tablespoon minced sage
 - salt & pepper, to taste
 - pinch cinnamon
 - pinch nutmeg
 - 5 cups marinara sauce your fav kind, divided
 - 1 cup cream
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1. Preheat oven to 375°F.
2. Bring a large pot of salted water to a boil. Cook pasta shells until very al dente, about 2-3 minutes under the stated cooking time on the package.
3. While pasta cooks, add the ricotta, pumpkin, parmesan, garlic, sage, salt, pepper, cinnamon and nutmeg in a large bowl. Mix until well combined.
4. Mix Marinara and cream together.
5. Spread 3 cups of the “Pink” sauce on the bottom of a large (9×13 or bigger) baking dish.
6. Once the pasta is cooled enough to handle, stuff each shell with the pumpkin ricotta mixture and lay on top of the sauce in the baking dish. Repeat with all remaining shells.
7. Spoon the remaining 2 cups of “pink” sauce on top of the shells and sprinkle with additional parmesan if desired.
8. Bake for 30-40 minutes depending on how crispy you like it!.
9. Enjoy warm from the oven.