



STUFFED SHELL PASTA

— READ WITH ME RECIPE —

INGREDIENTS

Large shell pasta (20 shells)

Ricotta cheese (2 cups)

Red sauce (2 cups)

Salt

Pepper

DIRECTIONS

1. Turn on the oven to 425 degrees.
2. Spoon red sauce into a baking dish.
3. Boil a pot of water.
4. Cook the shells, then take them out of the water.
5. Put the cheese in a bowl. Shake in some salt and pepper.
6. Fill the shells with the cheese mix. Put them in the dish.
7. Cover the dish with foil.
8. Bake the shells for 20 minutes. Then share the shells with your family!

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