



PUTTANESCA STUFFED SHELLS



Jumbo Florentine Stuffed Shells topped with puttanesca sauce made with sautéed tomatoes, onion, garlic, Kalamata olives, capers, red pepper flakes, fresh basil and parmesan cheese. Yield: 2 Servings

Ingredients:

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| 6 Each | Jumbo Florentine Stuffed Shells [#74815] |
| 2 Tbsp. | Olive Oil |
| ½ Cup | White Onion, Diced |
| 2 Tbsp. | Garlic, Minced |
| 1¼ Cups | Canned Tomatoes, Drained & Diced |
| 1¾ Cups | Tomatoes, Diced |

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| To Taste | Salt & Black Pepper |
| 1 Tbsp. | Red Pepper Flakes |
| ¼ Cup | Kalamata Olives, Halved |
| 3 Tbsp. | Capers, Drained |
| 2 Tbsp. | Basil, Chiffonade |
| 2 Tbsp. | Parsley, Chopped |
| Garnish | Parmesan, Shaved |

Directions:

1. Preheat an oven to 350°F.
2. In a large saucepan, heat up the olive oil on medium heat.
3. Sauté the white onion for 1-2 minutes, or until the onions are translucent.
4. Add in the garlic, then cook for another minute.
5. Fold in the canned tomatoes, tomatoes, red pepper flakes, salt and black pepper, then simmer for 15-20 minutes, or until the sauce has reduced to the desired consistency.
6. Stir in the Kalamata olives, capers, basil and parsley, then remove from heat.
7. Place the **Jumbo Florentine Stuffed Shells** into a baking pan, then ladle the sauce on top.
8. Cover with foil, then bake for about an hour, or until the **Jumbo Florentine Stuffed Shells** reach an internal temperature of 165°F.
9. Garnish with shaved parmesan.

