



# SPINACH ARTICHOKE FLORENTINE SHELLS



Tender **Jumbo Florentine Shells** tossed with a parmesan cream sauce, sauteed spinach, sun-dried tomatoes and minced garlic, garnished with chopped parsley and parmesan cheese. Yield: 1 serving

## Ingredients:

3 Each	<b>Jumbo Florentine Shells</b> [#74815], Prepared According to Package Directions	To Taste	Salt & Black Pepper
2 Tbsp.	Olive Oil	1 Cup	Alfredo Sauce, Heated
1 Tbsp.	Garlic, Chopped	Garnish	Parsley, Chopped
1 Cup	Baby Spinach	Garnish	Parmesan Cheese, Shaved
¼ Cup	Sundried Tomato, Julienned		

## Directions:

1. Add olive oil to the sauté pan on low heat.
2. Add garlic into the pan and saute until brown.
3. Add spinach and sundried tomato to the sauté pan and cook until spinach is wilted.
4. Season with salt and pepper to taste.
5. Pour alfredo sauce on to plate and top with **Jumbo Florentine Shells**.
6. Evenly distribute the spinach mixture over the stuffed shells.
7. Garnish with chopped parsley and parmesan cheese.

