



STUFFED SHELL CARBONARA DIABLO



Firm Cheese Stuffed Shells are baked in a rich parmesan cream sauce with bacon, sweet peas, and red chilies. Yield: 4 Servings

Ingredients:

16 Each	Rotanelli Firm Cheese Stuffed Shells [#9123035]	½ Cup	White Wine
1 Tbsp.	Olive Oil	1 Quart	Heavy Cream
1 Cup	Bacon, Raw & Sliced	½ Cup	Parmesan Cheese
½ Cup	Onion, Diced	½ Cup	Peas
1 Tbsp.	Garlic, Minced	To Taste	Salt & Pepper
1 Tbsp.	Red Pepper Flakes	½ Cup	Mozzarella Cheese, Grated
		Garnish	Parsley, Chopped

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a medium sauce pot over medium heat add olive oil.
3. Add bacon and cook until brown and crispy.
4. Remove the bacon from the pot and reserve.
5. Add onion and garlic and cook until the garlic begins to brown.
6. Add the red pepper flakes and deglaze the pan with white wine, and cook until the wine is reduced by half.
7. Add heavy cream and simmer for 10 minutes or until it becomes sauce consistency.
8. Turn off the heat and slowly stir in the parmesan cheese and add in the peas and bacon. Season with salt and pepper.
9. Arrange the **Firm Cheese Stuffed Shells** in a casserole dish.
10. Pour the sauce over the **Firm Cheese Stuffed Shells** and top with mozzarella cheese.
11. Firmly cover the dish with aluminum foil and bake for 40 minutes.
12. Garnish with chopped parsley.

