

Cabot's Baked Pasta Shells

Ingredients

16 Manicotti or Conchiglioni Rigati (dried pasta shells)
2 cups tomato sauce (home made or purchased)
3 tbsp Cabot's Extra Sharp Cheddar
½ cup Cabot's Mozzarella Cheese, grated

For the filling:

1 cup Ricotta Cheese
½ cup Cabots Mozzarella Cheese
¼ cup Cabot's Extra Sharp Cheese
16 large fresh basil leaves
Salt and freshly ground black pepper
Drizzle of olive oil
¼ cup fresh basil leaves (optional)

Preheat oven to 400F. Cook pasta shells in plenty of lightly salted boiling water until al dente. Drain well, (make sure shells are emptied of water) and leave to cool.

To make filling, mash Ricotta with the back of a fork, stir in Cabot's Extra Sharp Cheddar, basil, some salt and pepper to taste and mix well. Spoon the mixture on shells.

Ladle a layer of tomato sauce into an ovenproof dish; place filled shells on top; pour in remaining tomato sauce over shells; sprinkle with Cabot's grated Mozzarella; cover with aluminum foil and bake for 35 minutes. Remove foil and bake, uncovered, for 5 more minutes. Remove from oven, season with salt and pepper, roughly tear basil leaves, scatter on top and serve immediately.