

# Seafood-Stuffed Shells in Arrabbiata Sauce



## Ingredients:

350	gm	Mixed Seafood (diced)
		Salt and pepper to taste
1	Tb	Olive oil for sautéing
1	Tb	Butter
2	Tb	Shallots, minced
¼	c	White Wine
		Cayenne powder to taste
1	ts	Lemon juice (optional)
¼	c	Breadcrumbs
¾	c	Mozzarella Cheese, shredded
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360	ml	<i>Nana</i> Arrabbiata Pasta Sauce
160	gm	Jumbo Shells for stuffing (dry weight)

## Preparation:

Preheat the oven to 175°C (350°F). Oil the bottom and sides of an 8½ x 11-inch baking dish or casserole and reserve until needed.

### *Prepare the Pasta:*

Boil the pasta shells in a large pot of boiling salted water until they are slightly tender but still quite firm to the bite, about 5-minutes. The shells will continue cooking in the oven after they have been stuffed.

### *Prepare the Stuffing:*

Sauté the shallots in olive oil, butter and wine until wine is almost evaporated. Add the seafood and sauté until just cooked. Remove from pan and add breadcrumbs. Season to taste with salt, pepper, lemon juice, and cayenne.

### *To Finish:*

Stuff the shells with about 2-3 tablespoons of seafood stuffing each. Spread a little *Nana* Arrabbiata pasta sauce over the bottom of the casserole or baking dish. Place the stuffed shells into the dish. Pour the remainder of the *Nana* Arrabbiata pasta sauce over the shells and cheese. Top each shell with mozzarella cheese.

Cover and bake in preheated 175°C oven for 25-minutes. Serve with a dinner salad.



For best results always use *Nana* Pasta Sauce.