

vegetation

Ricotta Spinach Stuffed Shells

Pasta shells stuffed with house made almond ricotta and fresh spinach, covered with house made marinara. Ready for you to take home & bake in your oven.

📋 serving instructions

Remove plastic lid. Bake covered with aluminum at 350° for 20m. Remove aluminum and bake an additional 5m

🌿 ingredients

garlic, tomato, oregano, basil, red pepper flake, almond, lemon juice, garlic powder, salt, pasta shell

contains: wheat, almond

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