

HAND-HELD LASAGNA

SERVES 8

8 jumbo stuffing pasta shells
1 teaspoon salt
3/4 cup tomato sauce
6 Tablespoons mozzarella cheese, grated
6 Tablespoons Parmesan cheese, grated
Salt and pepper to taste

Heat small pot of water on the stove until boiling. When water reaches a boil, add salt and pasta shells. Cook until pasta shells are soft. Drain water and cool shells. Set aside.

Heat tomato sauce in a saucepan until hot. Remove from stove and stir in grated mozzarella and Parmesan cheeses. Season with salt and pepper to taste.

Stuff pasta shells with tomato-cheese mixture. Place in an oiled 9 x 9 inch baking dish. Warm in a 350°F oven just until cheese is melted and pasta shells are warm. Serve.

Optional 1/4 pound ground beef or turkey may be added to the recipe. Cook meat in a small saucepan until well done and add to tomato sauce before adding cheese.

Skills Developed

Measure
Mix
Brown
Grate
