



# Easy Cottage-Cheesy Stuffed Shells

An easy dinner for any occasion, these pasta shells are stuffed with a smooth filling made with Bison Cottage Cheese and fresh herbs.

Servings	Prep Time	Cook Time	Total Time
10	10m	25m	35m

## Ingredients

- 3¾ cups Bison Cottage Cheese
- 12 oz jumbo pasta shells
- 1 Tbsp Kosher salt
- 6 oz Parmesan cheese, grated
- 1 egg
- 1 garlic clove, minced
- 1 Tbsp fresh parsley, minced
- ¾ cup fresh basil leaves, chopped
- ½ tsp salt
- ½ tsp pepper
- 28 oz marinara sauce
- 8 oz mozzarella cheese, grated

## Instructions

1. Preheat oven to 350°F.
2. Coat a 13x9 baking dish with butter or olive oil. Spread half the marinara sauce on the bottom of the dish. Set aside.
3. Bring a large pot of salted water to a boil. Add pasta shells and cook until al dente, according to package directions.
4. Drain pasta shells, rinse with cool water, and set aside.
5. In a large bowl, combine Bison Cottage Cheese, Parmesan cheese, egg, garlic, parsley, basil, salt, and pepper.
6. Spoon mixture into shells and place shells in the baking dish. Cover shells with remaining sauce and sprinkle mozzarella cheese on top.
7. Bake for 25 minutes, until cheese is melted and bubbly. Serve immediately and enjoy!

