

Jasmin Queen's

SPINACH ARTICHOKE STUFFED SHELLS

SERVES: 4-6



SHELLS:

- 1 (12 oz) box jumbo pasta shells
- 2 cups rotisserie chicken, shredded
- 1 (14 oz) can artichoke hearts, drained and chopped
- 2 cups fresh spinach, roughly chopped
- 1 (15 oz) container whole milk ricotta
- 4 oz cream cheese, softened
- 2½ cups shredded mozzarella, divided

¾ cup grated Parmesan, divided

- 2 tbsp minced garlic
- 1 tsp Italian seasoning
- ½ tsp kosher salt
- ¼ tsp black pepper
- red pepper flakes, for garnish
- parsley, chopped, for garnish

SAUCE:

- 1 (21.5 oz) jar Alfredo sauce
- ½ cup whole milk
- ½ tsp garlic powder

DIRECTIONS:

1. Preheat the oven to 375°F. Lightly grease a 9 x 13-inch baking dish.
2. Cook the pasta shells according to the package directions until al dente. Drain and rinse under cold water to stop the cooking process. Set aside.
3. In a large bowl, combine the shredded chicken, chopped artichokes, spinach, ricotta, cream cheese, 1 cup shredded mozzarella, ½ cup Parmesan, minced garlic, Italian seasoning, salt, and pepper. Stir until evenly combined.
4. In a separate bowl, whisk together the Alfredo sauce, milk, and garlic powder until smooth. Spread 1 cup of the Alfredo sauce mixture over the bottom of the prepared baking dish.
5. Fill each cooked shell with about 2 tablespoons of the chicken mixture and arrange in the baking dish. Pour the remaining Alfredo sauce evenly over the shells. Sprinkle with the remaining mozzarella and Parmesan cheeses.
6. Cover loosely with foil and bake for 25 minutes. Remove the foil and continue baking for 10 to 15 minutes, or until the cheese is melted.
7. Let stand for 5 minutes before serving. Garnish with the red pepper flakes and parsley.

CHEF'S NOTES:

1. You can substitute thawed frozen spinach for fresh. Just make sure you squeeze out as much moisture as possible before mixing it into the filling.