

Easy Tuna & Ricotta Stuffed Pasta Shell Bake



An impressive one pan pasta bake. Tuna, ricotta and lemon zest fill large pasta shells baked in Neapolitan sauce and topped with parmesan.

Recipe supplied by John West & Leggo's.

Ingredients

250g large pasta shells (conchiglione)

425g can John West Chunk Style Tuna in Olive Oil Blend, drained

375g ricotta

Zest of 1 lemon

¼ cup chopped fresh basil, plus extra whole leaves, for serving

¾ cup grated parmesan

500g jar Leggo's Neapolitan Pasta Sauce

Method:

1. Cook pasta shells following packet directions to al dente. Drain and rinse under cold water until cool enough to handle.

2. Meanwhile, combine John West Tuna, ricotta, lemon zest, basil and $\frac{1}{4}$ cup parmesan. Season to taste.
3. Pour Leggo's Pasta Sauce into the base of a large baking dish.
4. Spoon tuna mixture into cooked pasta shells one by one, placing them in a single layer on top of the sauce in the baking dish. Sprinkle with remaining parmesan.
5. Bake uncovered in a preheated oven at 200°C for 15-20 minutes or until cheese is melted and golden and sauce is bubbling.