

Jumbo Shells with Vegetables and Cheese

| | |
|-------------------------|------------------------------------|
| 1/3 cup | extra virgin olive oil |
| 2 cups (2 medium) | zucchini, diced |
| 3 cups (1 medium) | eggplant, peeled |
| 1-1/2 cups (8 ounces) | mushrooms, chopped |
| 1 clove | garlic, minced |
| 1 cup | onion, diced |
| 1 tablespoon | flour |
| 1 container (15 ounces) | ricotta cheese |
| 2 cups | Fontina or asiago cheese, shredded |
| 1/4 cup | Parmigiano cheese, grated |
| 2 | eggs, slightly beaten |
| 1 box (12 ounces) | BARILLA Jumbo shells |
| 1 jar | BARILLA Three Cheese Sauce |
| 3/4 cup | half & half |

PREHEAT oven to 350. Spray a 13x9 inch baking dish with cooking spray.

SPRINKLE eggplant and zucchini with salt. Drain in separate colanders for 30 minutes.

BRING a large pot of water to a boil.

HEAT sauce in a small saucepan. Add half and half and heat through. Spread 1 cup sauce in dish; set aside.

COOK pasta according to package directions. Drain.

SPRINKLE eggplant with flour.

Heat olive oil in a large skillet. Add onion and sauté until golden. Add eggplant and sauté for 1 minute. Add garlic, zucchini and mushrooms. Sauté until tender. Remove from heat.

COMBINE ricotta, fontina cheese, and eggs in a large bowl. Gently mix in vegetables.

FILL shells with vegetable mixture. **PLACE** filled shells in prepared baking dish. Cover with remaining sauce. Sprinkle with grated cheese. **BAKE** for 30-40 minutes.

Recipe from Barilla Pasta website.