

Stuffed Jumbo Pasta for 3



What?

1. Frozen chopped spinach : 2 cups thawed
2. Diced red onions : 1/2 cup, Minced garlic (optional) : ¼ cup
3. Paprika : ½ tbsp
4. Plant-based cream cheese : ½ cup
5. Aioli (vegan) : ½ cup
6. Jumbo pasta shells : about 24
7. Olive oil : 2 tbsp
8. Pasta sauce : 1 cup, Water to cook pasta

How?

1. Pre heat oven to 350F
2. Bring water to boil, add the jumbo pasta, lower heat, add 1 tbsp olive oil and cook till firmly soft(not squishy soft) - about 7-8 mins
3. Drain pasta and set the shells on a tray separated
4. Heat olive oil at low-medium heat; saute onions and paprika for 2 mins
5. Add spinach and saute for 3 mins
6. Add cream cheese, lower heat, mix in for 2 mins
7. Add 1 tbsp Aioli, mix in, turn off heat
8. Spread a layer of pasta sauce in a baking pan
9. Fill each pasta shell with the spinach mixture and line in tray
10. Mix pasta sauce and Aioli in a cup, then pour over all the shells
11. Cover tray with foil, bake for 20 mins