



PUMPKIN, PROSCIUTTO AND RICOTTA STUFFED SHELLS

Servings: 6

Ingredients

For the shells

- 2 tablespoons olive oil
- 2 cups ricotta cheese
- 2 cups pumpkin puree
- 4 ounces prosciutto, finely diced
- 1/2 cup freshly grated Parmesan cheese
- 1 large egg
- 1 tablespoon fresh sage, chopped
- Pinch of nutmeg
- 1/2 teaspoon ground black pepper
- 24 jumbo pasta shells, cooked

For the sauce

- 1/4 cup unsalted butter
- 4 cloves garlic, minced
- 2 ounces prosciutto, finely diced
- 1/4 cup all-purpose flour
- 3 cups half-and-half
- 1/2 cup freshly grated Parmesan
- 1/2 teaspoon ground black pepper

Directions

For the shells

In a large bowl, combine the ricotta, pumpkin, prosciutto, Parmesan, egg, sage, nutmeg and pepper. Stuff each shell with about 2 tablespoons of the ricotta mixture.

For the sauce

Preheat the oven to 375 F.

To make the sauce, melt the butter in the skillet over medium heat. Add the garlic and prosciutto and cook, stirring frequently, until fragrant, about 1 to 2 minutes. Whisk in the flour until lightly browned, about 1 minute.

Gradually whisk in the half-and-half, and then cook, whisking constantly until incorporated, about 2 to 3 minutes. Bring to a simmer, and then reduce the heat to low. Let cook for 10 minutes.

Spread 1/2 cup of the cream sauce in a prepared baking dish. Arrange the shells in the dish, topping with the remaining sauce.

Place in the oven and bake for 20 to 25 minutes, or until golden brown and bubbly.

Remove from the oven and keep hot until ready to serve.

Side dishes

- Steamed Broccoli
- Garlic Bread

