

Lobster Stuffed Shells

YIELD: 6 servings

24 giant pasta shells

2 cups lobster meat, cooked and chopped

1 tablespoon butter

½ cup cream

Sea salt and freshly ground black pepper

1 cup ricotta

1 cup cheddar

½ cup parmesan

*24oz jar **Costantino's Kitchen Tomato/Basil Pasta Sauce***

Additional parmesan, for garnish

Cook the pasta until al dente. Set aside.

In a pan reheat the lobster with a dash of butter. Add the cream and simmer for 5 minutes. Season to taste with salt and pepper. Remove from heat and mix in the three cheeses. Stuff about a tablespoon of the filling into each shell.

In a 13x9 pan, add half of the tomato sauce. Place stuffed shells on top of the sauce. Pour the rest of the sauce over the shells and top with more parmesan. Bake at 375° F for for 15 minutes, then turn on broiler and cook just until the top is nicely browned.

