



## ALBACORE STUFFED JUMBO SHELLS

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

### *Ingredients:*

- 1 can (5 oz.) **Crown Prince Natural Albacore Tuna in Water**, drained and chunked
- 1 cup ricotta cheese
- ½ cup grated Parmesan cheese
- 1 large egg, lightly beaten
- 2 teaspoons Italian seasoning
- 1 teaspoon garlic powder
- ¼ small onion, finely diced
- Salt and black pepper to taste
- 10 jumbo shells, cooked according to package directions
- 1 ½ cups marinara sauce
- 1 cup low sodium chicken or vegetable stock



### *Directions:*

Preheat oven to 375°F.

Pour chicken or vegetable stock into a square baking dish; set aside. In a medium mixing bowl, combine the first 8 ingredients. Mix well. Transfer mixture to a resealable plastic bag and cut one corner to make a hole large enough for contents to easily push through, but small enough for the tip to fit into the jumbo shell. Fill all of the cooked shells with the tuna mixture and place into the baking dish. Top the shells with the marinara sauce. Bake covered with foil for 30 minutes. After 30 minutes remove the foil and bake uncovered for 15 minutes. Remove shells from oven and allow to cool slightly before serving.

Serves 3-4