



Recipe name:

Three cheese PEPPADEW® yellow piquanté pepper stuffed fontina shells

Recipe description:

A delicious twist on a classic. This vegetarian dish combines the hearty flavours of a classic, quick-to-make pasta tray bake with an unexpected ray of sunshine – Yellow Piquanté Peppers.

Created by

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Prep Time

15 minutes

Cook Time

35 minutes

Serves:

4

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Dinner

Occasion:

Family Recipes / Dinner Party

Ingredients:

- 16 -20 jumbo pasta shells

- 1–1/2 tbsp olive oil
- 2 fresh garlic, minced
- 1 jar PEPPADEW® Yellow Piquanté Peppers
- 250g ricotta cheese
- 150g mozzarella cheese
- 50g grated parmesan cheese, plus more for serving
- Handful basil, finely chopped (extra for serving)
- 1 tsp flaky sea salt
- 1/2 tsp freshly ground black pepper
- 250g passata sauce
- Bunch fresh mixed cherry tomatoes
- 1 tbsp honey
- 1 tbsp balsamic vinegar

Method:

1. Preheat the oven to 190°C. Cook the pasta al dente, according to package directions. Drain and set aside.
2. Meanwhile, heat the olive oil in a large skillet pan over medium-high heat. When the oil begins to shimmer, add the garlic and cook until it begins to brown, about a minute or 2. Drain the PEPPADEW® Yellow Piquanté Peppers (keeping back the juice), slice into strips, then set aside.
3. In a mixing bowl, stir together the sliced Yellow Piquanté Peppers, cooked garlic, ricotta, salt and pepper until thoroughly combined.
4. In a large skillet pan add the passata sauce, followed by the balsamic vinegar and honey, bring to a simmer, and reduce sauce for 5 minutes. Add the fresh cherry tomatoes and continue simmer for 5 minutes.
5. Stuff each pasta shell with a generous amount of the pepper and ricotta mixture, and place on top of the reduced tomato sauce. Add a little of the saved back pepper juice to the top for moisture.
6. Tear up the mozzarella cheese, placing bits on top of the sauce, between the pasta and tomatoes. Bake covered with aluminium foil for 25 minutes. Remove the foil and continue baking until the top begins to brown and the sauce begins the bubble, another 10-15 minutes.

Serving Suggestions:

Serve warm in a large round paella pan with a dusting of parmesan. Garnish with basil leaves.