

Stuffed Shells with Arrabbiata Sauce

This recipe originated from **Chloe's Kitchen** by **Chloe Coscarelli**.

GARDEN RICOTTA

2 tablespoons olive oil
1 onion, chopped
3 cloves garlic
1 14-oz package extra-firm tofu, drained
2 tablespoons lemon juice
1½ teaspoons salt
1½ freshly ground black pepper
1 tablespoon white miso paste
3 cups fresh basil

ARRABBIATA SAUCE

2 tablespoons olive oil
4 cloves garlic, minced
2 teaspoons Italian seasoning
½ teaspoon crushed red pepper
½ teaspoon salt
½ teaspoon freshly ground black pepper
1 28-oz can crushed tomatoes
¼ cup soy, almond, or rice milk
1 tablespoon brown sugar or maple syrup

1 package jumbo shells

Shells & Garden Ricotta: Preheat oven to 375 degrees. Lightly grease a 9 X 13 pan. Cook shells according to package directions until just tender (they will cook further in the oven). Drain and let cool slightly.

In a large skillet, heat oil over medium heat and sauté onions until soft.

In the food processor, combine onions, garlic, tofu, lemon juice, salt, pepper, and miso paste. Pulse until mixture is almost smooth, but still has some texture. Add basil and pulse a few more times to incorporate the basil. Adjust seasoning to taste.

Arrabbiata Sauce: In a large saucepan, heat oil over medium heat and cook garlic, Italian seasoning, red pepper, salt, and pepper for 1 to 2 minutes. Add crushed tomatoes and bring to a boil. Reduce heat to low and simmer uncovered for 15 minutes, or until sauce thickens. Remove from heat and stir in nondairy milk and brown sugar to soften the acidity of the tomatoes. Adjust seasoning to taste.

Finish: Stuff each shell with the garden ricotta. Pour some sauce into the prepared pan so that it covers the bottom. Place the stuffed shells in the pan and spoon more sauce on top of the shells. Cover with foil and bake for 15 minutes. Remove the foil and continue baking until the shells are heated through and lightly browned. Top with more sauce if desired.