

OVEN BAKED GIANT SHELLS STUFFED WITH TOMATO AND PARMESAN CHEESE

Preparation time: 40 min

Difficulty: Easy

Ingredients

- Dried oregano:
- Fresh oregano:
- Giant maccheroni shells: 300 gr
- Parmesan cheese: 200 gr



Preparation

1. Cook the shells halfway in salted boiling water.
2. In the meantime cook **Pomì organic chopped tomatoes** over high heat with dry oregano, salt and pepper to taste.
3. Then cover the bottom of a baking pan with a portion of the tomato sauce and use the remaining tomato sauce to fill the shells and place them side by side.
4. Sprinkle with plenty of Parmesan cheese and bake at 365° F for 20 minutes.

For this recipe we used:

Organic Tomato
Puree 500 gr

