

# Quick & Easy

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## THE COSTCO WAY

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### **Hidden Valley® Ranch Broccoli-Stuffed Shells**

Makes 4 servings

#### **Ingredients:**

20 jumbo pasta shells  
1 Tbsp butter or margarine  
¼ cup onion, chopped  
1 cup ricotta cheese  
1 egg  
2 cups broccoli florets, cooked  
1 cup Monterey jack cheese, shredded  
1 can (28 oz) crushed tomatoes with added puree  
2 Tbsp Hidden Valley® Homestyle Ranch® Seasoning Dip & Salad Dressing Mix  
½ cup Parmesan cheese, grated

#### **Instructions:**

Preheat oven to 350 F. In a large pot of boiling water, cook pasta shells for 8 to 10 minutes, or until tender. Drain. Rinse with cold water. Drain. In a small skillet, melt butter over medium heat. Add onion. Cook until tender (not browned). Remove from heat. Set aside to cool. In a large bowl, stir ricotta and egg until blended. Add broccoli and Monterey jack. Mix. In a medium bowl, combine tomatoes, sauteed onion and salad dressing mix. In a 13 x 9-inch baking dish, pour a third of the tomato mixture. Stuff each pasta shell with about 2 Tbsp broccoli cheese mixture. Arrange filled shells in the baking dish. Top with remaining tomato mixture. Sprinkle with Parmesan. Cover. Bake for 30 minutes, or until hot and bubbly.

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