

COOKING INSTRUCTIONS

1. Add 5 mL (1 teaspoon) salt and 15 mL (1 tablespoon) Bravo Pure Vegetable Oil to 7 L (6 quarts) of rapidly boiling water in a deep kettle.
2. Cook 20 jumbo shells 12-15 min. —until barely tender.
3. Do not overcook or shells will tear when filling.
4. Remove with slotted spoon.
5. Fill each Shell with Meat or Cheese Filling using a small spoon.
6. Divide 375 mL (1 1/2 cups) of the Bravo Spaghetti Sauce in bottom of 3.5 L (13" x 9" x 2") pan.
7. Arrange Shells in single layer.
8. Pour over remaining sauce.
9. Sprinkle with Bravo Grated Parmesan Cheese.
10. Bake covered, in 180°C (350°F) oven, 50-60 min. or until thoroughly heated.