



NICHOLS LIVERPOOL

Baked Shells with Pesto

SERVINGS: 4

Ingredients

1 tablespoon cooking oil
1 onion, chopped
1 pound ground Nichols Italian Sausage
2 cups canned chopped tomatoes, drained
1 1/2 teaspoons salt
1/2 cup pesto
3/4 pound medium pasta shells, cooked
6 ounces mozzarella, grated (about 1 1/2 cups)
1/4 cup grated Parmesan

Directions

Heat the oven to 400°. Oil a large baking dish (about 9 by 13 inches).

In pan, heat the oil over moderately low heat. Add the onion and cook until tender. Stir in Nichols ground Italian sausage and cook, breaking it up, until the meat is no longer pink. Drain. Add the tomatoes and salt and bring to a simmer. Cook until

most of the liquid evaporates. Remove from heat and stir in pesto.

Add cooked pasta. Toss with the sauce. Put half of the pasta into the prepared baking dish and top with half the mozzarella and 2 tablespoons of the Parmesan. Repeat with the remaining pasta, mozzarella, and Parmesan. Bake until bubbling, about 15 minutes.

or even Gouda or Havarti.

- Serve with Chianti