Shells with Crispy Pancetta and Spinach

Giada de Laurentis, Everyday Italian
Food Network
Internet Address: http://www.foodnetwork.com/food/recipes/recipe/0,,FOOD_9936_37319,00.html



From Giana de Laurentis, TV Food Netowrk

SHELLS:

1 package jumbo pasta shells (12-ounce)

2 tablespoons olive oil

1/2 pound pancetta, cut into 3/4-inch cubes

2 pounds frozen spinach, thawed and drained

15 ounces ricotta cheese, whole milk, 15 ounces

1 cup asiago cheese, grated

1/2 teaspoon freshly ground black pepper

1/4 teaspoon grated nutmeg

SAUCE:

1 tablespoon butter

1 garlic clove, minced

1 cup cream

2 cups asiago cheese, grated, set aside 1/4 cup

1/4 cup chopped fresh parsley

1/4 teaspoon freshly ground black pepper

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 10

1. Preheat the oven to 375 degrees F.
2. For the shells: Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta.
3. Warm the olive oil in a large, heavy skillet over medium heat. Add the pancetta and cook until lightly golden, about 5 minutes. Remove the pancetta from the pan with a slotted spoon and transfer to a large bowl. Add the spinach, ricotta cheese, asiago cheese, pepper, and nutmeg. Stir to combine. Stuff the shells with about 2 tablespoons of the spinach mixture each and place the stuffed shells in a large, buttered baking dish.
4. For the sauce: Melt the butter in a medium saucepan. Add the garlic and cook for 1 minute. Add the cream and bring to a simmer. Turn the heat to very low and add the 2 cups asiago cheese, parsley, and pepper. Stir until the cheese is dissolved. Pour the sauce over the shells. Top with the remaining 1/4 cup asiago cheese.
5. Bake until golden on top, about 25 minutes. Remove from the oven and serve immediately.
6. If refrigerating prior to baking, allow to sit out for 30 minutes before bakiing at 350 for about 35-40 minutes.

Per Serving (excluding unknown items): 359 Calories; 27g Fat (66.9% calories from fat); 23g Protein; 7g Carbohydrate; 3g Dietary Fiber; 92mg Cholesterol; 1150mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1 Vegetable; 4 Fat.