

## Shells stuffed with spinach and feta cheese in tomato sauce



### **Ingredients:**

½ Package of jumbo pasta shells  
(gluten free if needed)  
2 cups of tomato sauce  
2 eggs (optional)  
16 oz Large package of fresh spinach  
(you can use frozen)  
½ cup feta cheese  
2 tsp oregano (1 tbsp for filling 1 for  
sauce. You can add more or less)  
5 cloves garlic  
Salt, pepper

### **Instructions:**

Boil water and cook shells just make them soft, strain them. Rinse spinach with hot water. Strain it with excess of water and juice. Combine spinach, eggs (optional), feta cheese, salt pepper, oregano and 3 cloves of garlic (minced) and stuff shells. Place them in the pan.

Blend tomato sauce with pepper, salt, oregano and 2 cloves of garlic (you can use more or less).

Pour over shells. Bake in the oven at 400F for about 40minutes.