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## **Broccoli Rabe Stuffed Shells**

Yield: 2 min Total Time: 45 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/stuffed-cherry-peppers-with-bread-crumbs-italian-recipe">https://www.recipeschoose.com/recipes/stuffed-cherry-peppers-with-bread-crumbs-italian-recipe</a>

## **Ingredients:**

- 10 jumbo pasta shells
- 1 bunch broccoli rabe blanched briefly in boiling water and divided
- 4 tablespoons extra-virgin olive oil divided
- 3 cloves garlic finely chopped and divided
- 4 tablespoons pecorino freshly shaved, divided
- 2 teaspoons lemon juice
- 2 tablespoons ricotta
- 1 cup vegetable stock divided
- 1/2 cup white wine
- 2 tablespoons hot cherry peppers chopped
- 2 tablespoons butter
- 2 teaspoons pine nuts
- 2 teaspoons raisins
- 2 teaspoons parsley chopped
- 2 tablespoons breadcrumbs toasted

## **Nutrition:**

Calories: 720 calories
Carbohydrate: 52 grams
Cholesterol: 50 milligrams

4. Fat: 46 grams5. Fiber: 4 grams6. Protein: 15 grams7. SaturatedFat: 14 grams

8. Sodium: 770 milligrams

9. Sugar: 6 grams

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