**Stuffed Shells with Pesto Chicken**

*For the chicken:*

**Ingredients:**
- 2 lbs boneless, skinless chicken breasts, diced into bite-sized pieces
- ½ lg onion, diced
- 6 cloves fresh garlic, minced
- ½ cup basil pesto
- 1 Tb olive oil

**Procedure:**

In a large skillet, heat oil on med heat. Add onion and garlic; sauté for 2 minutes. Add chicken and cook until just browned, about 10 minutes. (Chicken will cook longer in the oven). Remove from heat, add pesto, stir until chicken is coated with pesto.

*For the filling:*

**Ingredients:**
- 1 box jumbo shells
- 24 oz low fat ricotta cheese
- 2 cups part-skim shredded mozzarella cheese
- ½ cup grated parmesan cheese
- 1 cup fresh chopped basil
- 2 lg eggs (optional)
- 1 Tb dry Italian seasoning
- 1 Tb dry parsley
- 1 Tb dry basil
- 2 tsp garlic powder
- 2 tsp salt
- 1 Tb freshly cracked black pepper

**Procedure:**

Bring 4 quarts of water to a rolling boil. Add the shells and cook, stirring occasionally, until the shells are just al dente (about 10 minutes). Remove from heat and instantly place under cold running water to stop the cooking process. Drain.

Combine all other filling ingredients together in a large mixing bowl until evenly mixed. Spoon approximately 1 oz of filling mixture into each shell.

**Other ingredients needed:**
- 24 oz Classico pasta sauce: Traditional Sweet Basil (or sauce of choice)
- 2 cups part-skim shredded mozzarella cheese
- ½ cup fresh chopped basil
- Salt & pepper, to taste
- Non-stick spray

Preheat oven to 375°F. Spray the bottom and sides of a 9x12 glass baking dish with non-stick spray. Spread about ¼ of sauce in bottom of pan. Place one layer of stuffed shells along the bottom of the pan.

Add about ¼ of the pesto chicken on top of the shells. Distribute evenly. Drizzle chicken with about ½ of sauce, and sprinkle with mozzarella cheese.

Repeat layers of shells, chicken, sauce, and cheese, until all of the shells have been used. (There should be at least 2 layers total). Top with the fresh basil. Top with freshly cracked black pepper, if desired. Sprinkle any extra mozzarella and parmesan on top.

Bake at 375 for 30 minutes, until sauce is bubbly and cheese is golden brown. Remove from oven and let cool for about 10-15 minutes. Makes 8-12 servings.

Recipe by Amber Ritz, C.C.