

# Maltese sausage, pumpkin & ricotta stuffed pasta shells



**aroma**  
KITCHEN

## INGREDIENTS

200g pasta shells, partly cooked  
2 Maltese sausages, skin removed  
1 small onion, finely chopped  
2 cloves garlic, finely chopped  
1 tbsp olive oil  
1 tbsp chopped fresh thyme or sage  
100g pumpkin, finely diced

**500g Hanini ricotta**  
1 tbsp chopped fresh parsley  
Salt and pepper to taste  
1 egg, beaten  
2 tbsp grated Parmesan plus extra  
500-600g ready-made tomato sauce  
2 tbsp breadcrumbs



## METHOD

- 1 Start by heating the oil and frying the sausage meat to brown.
- 2 Add in the onion, garlic, herbs and pumpkin and continue to cook for 5-6 minutes.
- 3 In a bowl, mix together the ricotta, grated Parmesan, beaten egg, parsley and season well with salt and pepper.
- 4 Mix in the cooked sausage and pumpkin mixture. Pour the readymade tomato sauce into the base of a large round oven dish.
- 5 Fill the partly cooked pasta shells with the filling and place into the dish on top of the sauce.
- 6 Finish off with extra grated cheese, breadcrumbs and a good drizzle of olive oil.
- 7 Bake in the oven for 15-20 minutes at 200°C till golden brown.