



Garden Stuffed Salad Shells

Yield: 10 servings

Ingredients:

- 15 jumbo pasta shells
- 12 ounces JENNIE-O[®] Roasted Thigh meat, #2149-02
- 1 cup shredded zucchini
- ½ cup finely chopped red pepper
- 2 tablespoons grated Parmesan cheese
- 3 tablespoons olive oil
- 3 tablespoons red wine vinegar
- 1 clove garlic, minced
- ½ teaspoon Italian seasoning
- ½ teaspoon sugar

Directions:

1. Cook pasta according to package directions.
2. In large bowl, combine turkey, zucchini, pepper and cheese.
3. In small bowl, whisk oil, vinegar, garlic, seasoning and sugar.
4. Pour over turkey mixture; toss.
5. Spoon turkey mixture into each pasta shell.
6. Place shells, filled side up, in baking dish.
7. Cover and chill several hours or overnight.

*To be served as an appetizer