



## Andouille Ratatouille Stuffed Shells

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| 1 12-ounce box jumbo pasta shells        | 1/2 cup sliced black olives           |
| 1 large eggplant                         | 1 cup tomato sauce                    |
| 1 pound andouille sausage, diced         | 1 tablespoon parsley flakes           |
| 1 large onion, chopped                   | 1 tablespoon dried oregano leaves     |
| 3 celery stalks, chopped                 | 1 tablespoon dried thyme leaves       |
| 4 garlic cloves, minced                  | 1 tablespoon dried sweet basil leaves |
| 3 zucchini, diced                        | 1/8 teaspoon cayenne pepper           |
| 4 yellow squash, diced                   | Salt and black pepper to taste        |
| 1 8-ounce package sliced mushrooms       | 1 cup shredded mozzarella cheese      |
| 1 red bell pepper, seeded and chopped    | 1/2 cup grated Parmesan cheese        |
| 1 yellow bell pepper, seeded and chopped | 2 tablespoons butter, diced           |
| 3 tomatoes, seeded and diced             | 1 tablespoon parsley flakes           |

**FOR PASTA:** Line a baking sheet with wax or parchment paper; set aside. Cook pasta shells according to package directions until al dente; drain. Transfer shells to prepared baking sheet (make sure shells don't touch each other or they may tear).

**FOR ANDOUILLE RATATOUILLE:** Preheat oven to 400 degrees. Place whole eggplant on a second baking sheet or in a shallow baking dish lined with parchment paper. Pierce eggplant all over with a fork. Roast eggplant until very tender (when done, the eggplant will collapse and the bottom will turn dark brown), about 25-30 minutes. Keep oven preheated. Once eggplant is cool enough to handle, cut in half lengthwise and scoop flesh onto a chopping board. Chop and set aside. Coat a large saute pan with cooking spray and place over medium-high heat. Add andouille; saute until brown on all sides. Remove andouille to paper towel-lined plate. Add onions, celery and garlic to pan; saute until tender, 4-6 minutes. Add eggplant, zucchini, yellow squash, mushrooms, peppers, tomatoes and black olives. Return andouille to pan. Stir to combine. Partially cover pan; saute 30 minutes, stirring occasionally. Stir in tomato sauce and next five ingredients; season to taste with salt and black pepper. Continue cooking an additional 15 minutes, stirring occasionally.

**ASSEMBLY:** Coat two 13x9x2-inch baking dishes with cooking spray. Fill pasta shells with ratatouille. Place filled shells, side by side, in baking dish (each dish should fit 16 stuffed shells). Spoon remaining ratatouille over shells. Top with mozzarella and Parmesan cheeses. Dot with butter. Sprinkle with parsley flakes.

**BAKE:** Cover tightly with foil; bake 20 minutes. Remove foil; bake until top is golden brown, about 5 additional minutes. Allow stuffed shells to rest for 5 minutes before serving. *Serves 8-10.*

**DO-AHEAD TIPS:** The Andouille Ratatouille can be prepared, covered and refrigerated up to two days ahead of time. The entire dish can be made through the assembly stage and frozen for up to 1 month in a freezer-proof and oven-proof dish that has been covered tightly with plastic wrap. Frozen shells can go directly into a preheated 400 degree oven and baked as directed above--just make sure to remove the plastic wrap!