Stuffed Shells

1 box of jumbo shells *

1 clove garlic minced *

1 lb. Shredded mozzarella *

1 lb. Ricotta cheese *

1/3 cup grated Romano cheese *

1 egg *

1-teaspoon oregano *

1 teaspoon of pepper and salt *

3 cups of your favorite pasta sauce *

Optional:

Ground beef *

Spinach

Ground veal *

Prepare Shells as directed on package. Mix all ingredients.

Stuff each shell, coat with sauce and sprinkle with cheese.

Bake for 25 minutes at 350.

In a large skillet, over medium high heat, cook steak until browned (about 2-5 minutes per side) – Leave Medium-rare. Transfer to a plate, tent and let rest.

In the skillet, add green beans – cook 2 minutes.

Add garlic and tomatoes and cook until tomatoes burst – about 3 minutes.

Add Cannellini beans, vinegar and cook until beans are heated – about 2 minutes.

Remove from heat, add basil and season to taste.

Thinly slice steak against the grain and serve with warm bean salad.

We've made a variation of this recipe for years, so I was surprised when I found it in the Food Everyday June Issue. For our variation, we normally use a flank or sirloin steak. The skirt steak will be the most tender but it's also a more expensive cut of steak so if you're looking for a way to make this recipe more affordable- feel free to substitute the flank or sirloin – but remember to keep the steak medium to rare.

Our family recipe also includes mushrooms which are added with the green beans. I think they are a great addition to both flavor and taste. We also use quartered plum tomatoes rather than the grape tomatoes.

A caution – depending upon the time of year the green beans can be less tender then when they're fresh locally – if you have some "tougher" green beans – cook them a little longer.

One of the best things about this recipe is that it can be prepared on the grill or the stove. When the weather is questionable, I love to have meals that I'll grill if I can and if not – they move equally well into preparing on the stove.

The whole meal is ready in about 20 minutes.