

Stuffed Pasta

COOKING DIRECTIONS:

Thaw.

1. Preheat oven to 375 degrees.
2. Remove plastic wrap and leave covered with foil. Bake 30 to 50 minutes (depending on size of container). Uncover and bake for 10 minutes more or until hot and bubbly.

SIDE SUGGESTIONS:

Garlic bread, salad greens with Italian dressing

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