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Snails in Jumbo Pasta

1

3 garlic cloves, minced
1/2 cup white wine
12 Wild Burgundy Snails
1 pinch ground cinnamon
1 tbsp. fresh grated romano
cherry tomatoes, halved
1 green onion, minced
2 tbsp. virgin olive oil
1 cup ricotta cheese
2 tsp. fresh minced parsley
16 jumbo shells, al dente
parsley or watercress sprigs



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Snails in Jumbo Pasta CONTINUED

2

In a covered skillet, cook garlic & onion in wine & oil until tender. Add snails & cook over low heat 10 minutes, stirring often. Remove from heat. Combine cheeses & rest of ingredients. Carefully stuff shells & push 1 snail into each shell. Pour sauce over, quickly reheat. Garnish with tomatoes & parsley.



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