



Noreen's Kitchen Stuffed Shells with Spinach and Portobello Mushrooms

Ingredients

1 box of pasta shells, cooked	1 teaspoon salt
1 2 pound tub ricotta cheese	1 teaspoon cracked black pepper
1 pound mozzarella cheese	1 teaspoon garlic powder
1/2 cup Parmesan cheese	1 teaspoon onion powder
2 large eggs, lightly beaten	1 teaspoon Italian Seasoning blend
2 Portobello mushroom caps, chopped	1/4 teaspoon ground nutmeg.
1 box frozen, chopped spinach, thawed and squeezed dry	2 to 3 cups of your favorite pasta sauce

Step by Step Instructions

Preheat oven to 350 degrees.

Boil, drain and rinse pasta shells and set aside.

Combine ricotta, 1 cup of mozzarella, and 1/4 cup of parmesan cheese, and eggs in a large bowl and mix well to combine.

Add in spinach and mushrooms as well as all of the seasonings and combine well, making sure the vegetables are well dispersed.

Pour enough sauce into a casserole dish or baking pan to coat the bottom.

Using your hands, stuff a generous amount of the filling mixture into the pasta shells, laying each one, open side down into the sauce.

Once you have filled all the shells, top with remaining sauce spread evenly over the shells.

Top with remaining mozzarella and parmesan cheese.

Cover with parchment and aluminum foil.

Bake for 30 minutes then remove the foil and parchment and allow to bake for an additional 10 to 15 minutes until brown and bubbly.

Remove from oven and allow to cool for 10 minutes before serving.

Enjoy!