

Idiot's Kitchen Recipe – Spinach & Mushroom Stuffed Shells

Recipe from www.idiotskitchen.com



Ingredients:

Jumbo Pasta Shells – about 21 shells are used in this recipe, roughly $\frac{3}{4}$ of the box

1 Medium Onion - diced

8 ounces Fresh Mushrooms – sliced

15 ounces Ricotta Cheese – part skim preferred

2 (10 ounce) boxes of Frozen Chopped Spinach

1 egg

1 cup Grated Parmesan/Romano Cheese

1 jar Marinara Sauce – Newman's Own Cabernet Marinara

Olive Oil

Salt & Pepper

Chop the onion into small dice and sauté in 1 Tablespoon Olive Oil over medium high heat until tender but not browned. Remove the sautéed onion to a large mixing bowl. Using the same pan, add 1 more Tablespoon olive oil and sauté the sliced mushrooms over high heat until tender, slightly brown and very dry. Add them to the bowl with the onions. Add the ricotta cheese, 1 egg, $\frac{1}{2}$ cup parmesan cheese, and salt and pepper to the bowl.

Cook the frozen spinach blocks in a covered dish in the microwave for about 4-5 minutes. Squeeze all of the liquid out of the cooked spinach and add it to the bowl of filling. Be sure to squeeze as much liquid as possible out of the spinach so that it is very dry. Mix all of the filling ingredients together.

Cook $\frac{3}{4}$ of the box (or about 25 pasta shells) in a large pot of boiling salted water for about 6 minutes. The pasta should be tender but still slightly under-cooked. Drain the pasta and allow it to cool for a few minutes for easier handling. Spread $\frac{1}{3}$ of the marinara sauce to coat the bottom of a 9x13 inch baking dish.

Fill the pasta shells with the spinach, mushroom, ricotta mixture and arrange in rows in the baking dish. Pour the remainder of the marinara sauce over the shells and top with the remaining $\frac{1}{2}$ cup of parmesan cheese. Bake at 350 degrees for 30 minutes.