

## **Spinach and Mushroom Stuffed Shells**

Serves 4

6 oz. large pasta shells (about 20-22 shells)  
1/2 Tbsp. olive oil  
10 oz. (about 3 cups) cremini mushrooms, chopped  
2 large shallots or half a medium onion, diced  
3 cloves garlic, minced  
1/4 tsp. dried thyme  
1/4 tsp. dried oregano  
1/4 tsp. dried basil  
16 oz. frozen spinach, thawed and drained well  
1 egg, lightly beaten  
1 (15 oz.) container ricotta (I use part-skim)  
2/3 cup shredded parmesan cheese (about 1.5 oz.), divided  
1 cup shredded mozzarella cheese (I use part-skim)  
2 cups pasta sauce, jarred or homemade

Preheat the oven to 350. Cook the shells in salted water to al dente.

Heat the olive oil in a large skillet over medium. Add the mushrooms and cook until they have released most of their juices. Stir in the shallots, garlic, and salt and pepper. Continue to cook, stirring frequently, until the moisture from the mushrooms has been evaporated and the shallots are tender. Scoop into a large bowl. After it's cooled slightly, add the thyme, oregano, basil, spinach, egg, ricotta and 1/3 cup of the parmesan. Mix to combine all the ingredients well.

Pour about 1/2 cup of the pasta sauce into the bottom of a large baking dish. Stuff each shell with 1-2 Tbsp. of the stuffing and place in the baking dish. Pour the remaining sauce over the shells and sprinkle the mozzarella and remaining parmesan cheese on top.

Cover with foil and bake for 20 minutes. Remove the foil and bake for 5-10 more until the cheese starts to brown.