

Mushrooms and Cheese Stuffed Shells with Pink Sauce

Recipe by Pete & Teresa Rossato

1 16 oz box jumbo pasta shells
1 tsp chopped fresh chives (for garnish – optional)

Filling

6 oz fresh cremini (baby portabella) mushrooms, chopped
4 oz fresh white button mushrooms, chopped
2 oz shitake mushrooms, chopped
2 ½ cups shredded mozzarella cheese
2 ½ cups shredded provolone cheese
½ cup grated parmesan cheese
¼ cup graded asiago cheese
1 tbs minced garlic
2 tsp onion powder
½ tsp salt
½ tsp pepper

Sauce

½ stick butter (4 tbs)	1 tsp onion powder
2 ½ cups milk	¼ tsp salt
3 tbs flour	¼ tsp pepper
1 ½ tbs marinara sauce	1 oz finely chopped fresh mushrooms

Cook shells in boiling water until al dente. Strain and rinse in cold water.

Meanwhile, mix all filling ingredients thoroughly and set aside.

For the sauce, melt butter and add flour gradually while whisking constantly to smooth texture. Stir in remaining ingredients except mushrooms. Heat until boiling to thicken. Remove from heat. Stir in mushrooms.

Place 1 tbs of filling mixture into each shell and place on a cooking spray coated (Pam) half-sheet cake pan. Add sauce over shells (amount to taste). Heat in a 350 degree pre-heated oven until cheese is melted (10 to 15 minutes). Garnish with chives, if desired. Approximately 6 servings.