



Cooking at the Cottage

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Cheesy Stuffed Shells in a Creamy Tomato Mushroom Sauce

Serves 8 - 10

Bring delicious aromas and tastes to your table with stuffed shells and cheese! Large pasta shells, cooked to al dente, are stuffed with a heaping spoonful of seasoned ricotta and parmesan. Nestled in a bed of creamy, tomato mushroom sauce and topped with fresh herbs, this hearty and flavor-packed dish is on the menu tonight.

Ingredients:

3 tablespoons butter	Zest of one lemon
6 cloves garlic, minced	1 tablespoon chives, finely chopped
2 lbs fresh mushrooms - a mix of Chanterelle, trumpet, or shiitake, very finely chopped	1 small shallot, finely chopped
1/2 teaspoon Kosher salt	1 package (12-ounces) of conchiglioni pasta
1/4 teaspoon freshly cracked black pepper	1 tablespoon olive oil
1 can (28 oz) crushed tomatoes	8 oz burrata, torn into small pieces
1 cup heavy cream, divided	1 cup fresh parsley, chopped
2 cups (16 oz) full fat ricotta	1/4 cup fresh tarragon leaves, chopped
1 cup parmesan cheese, grated	1/2 cup fresh basil, chopped

Directions:

1. In a large saucepan, over medium-low heat, melt the butter. Add the garlic and sauté until soft and fragrant, about 2-3 minutes.
2. Add the finely chopped mushrooms and season with the salt and pepper. Cook on low for 30-35 minutes. Stir every so often until the moisture has completely evaporated, the volume has reduced significantly, and the mushrooms have started to get brown and a little crispy.
3. Add the crushed tomatoes. Simmer on low for 5-10 minutes allowing the flavors to combine. Season with additional salt and pepper. Stir in 3/4 cup of the cream and set aside.
4. Meanwhile, in a medium bowl, combine the ricotta, parmesan, remaining (1/4 cup) cream, lemon zest, chives, and shallot. Season with additional salt and pepper. Set aside.
5. In a large pot of boiling salted water, cook the shells until just al dente. Strain and spread the pasta shells out on a rimmed baking sheet. Drizzle them with olive oil and toss to keep the shells from sticking together.
6. Use a spoon to stuff the shells with the ricotta and parmesan mixture.
7. Lightly coat the bottom of a 9" x 13" baking dish with olive oil followed by about 3/4 of the tomato mushroom sauce. Place the shells in the dish so they are nice and snug. Fill any gaps and edges with the remaining sauce, followed by the torn burrata. Season with additional salt and pepper.
8. Preheat the oven to 400°F. Cover the shells with foil and bake until cheese is melted and the rest of the ingredients are hot, roughly 10 minutes. Remove the foil and bake until the sauce is bubbling and the cheese begins to slightly brown at the edges, about 25-30 minutes.
9. Garnish with the parsley, tarragon, and basil. Serve hot.