

Mushroom-Feta Stuffed Shells

Recipe By Chanie Nayman



Cooking and Prep:  1
h 10 m

Serves:  4

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Vegetarian, Sugar Free,
Pescetarian

Source: Family Table by
Mishpacha Magazine

I love the idea of adding feta to my pasta. It may sound redundant when you've got the rest of the cheese, but it's actually a lot saltier, more pungent, and doesn't melt completely like mozzarella does. After you taste this, I bet you'll start adding feta to all things dairy!

Ingredients (6)

For the Stuffed Shells

- 4 ounces (115 grams) feta cheese
- 1 pound (450 grams) fresh mushrooms, sliced (or 1 [8-oz./225-g.] can sliced mushrooms)
- 2 cups small curd cottage cheese (light or regular)
- 1 and 1/2 (12-oz./340-g.) packages jumbo shells or manicotti, cooked according to package instructions

1 teaspoon garlic powder

1 cup (or more) shredded mozzarella

Start Cooking

Stuff and Bake the Shells

1. Preheat oven to 350°F (180°C). Crumble or cube the feta cheese.
2. Combine with mushrooms and cottage cheese. Stuff into shells.
3. Arrange in a 9- x 13-inch (23- x 33-cm) baking pan. Sprinkle with garlic powder, then shredded mozzarella.
4. Cover and bake for 30 minutes, then uncover and bake for another 30 minutes. Enjoy!