

Baked Lumaconi Pasta Shells with Chicory and Porcini

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-chicory-recipe>

Ingredients:

- 24 pasta shells lumaconi, or conchiglioni, about 300g I used lumaconi made by pasta Garofalo
- 1 cup ricotta fresh
- 6 3/4 tablespoons heavy cream about 1/2 cup
- 1 egg
- 4 3/4 tablespoons Parmesan or grana grated
- 7/8 pound chicory Catalanian, or spinach
- 5/8 cup dried porcini mushrooms
- 3 garlic cloves peeled
- 1/2 glass white wine
- 2 1/2 cups cherry tomatoes
- 5 tablespoons extra virgin olive oil
- salt for pasta and to taste
- black pepper to taste
- 1 pinch nutmeg grated
- 1 knob butter

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 140 milligrams
4. Fat: 44 grams
5. Fiber: 8 grams
6. Protein: 24 grams
7. SaturatedFat: 18 grams
8. Sodium: 470 milligrams
9. Sugar: 6 grams

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