

Cheesy Turkey and Kale Stuffed Shells

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Serves: 25

Ingredients

- 1 bunch kale; stems removed; chopped and cooked (ends up being about 1 heaping cup cooked kale)
- ½ large onion
- 1 garlic clove, minced
- ½ teaspoon fresh rosemary
- 2 lbs ground turkey
- salt and pepper
- 8 oz mascarpone cheese; room temperature
- ½ cup freshly grated parmesan cheese; plus more for serving
- 25-30 pasta shells
- 3-4 cups marinara sauce
- fresh basil or parsley for topping



Instructions

1. Remove the kale from its large thick stem, and chop
2. Place the kale in a large skillet over medium heat with a sprinkle of salt
3. Cook until the kale is softened and cooked down
4. Place in a strainer and allow to drain and cool
5. Once cooled, place the kale in a cheese cloth or paper towel to squeeze out the excess liquid
6. Place in a cutting board and chop into smaller pieces
7. Place ½ a large onion in a large skillet over medium heat with a tablespoon or two of olive oil and a sprinkle of salt
8. Cook until softened, about 5 minutes
9. Add in the minced garlic and fresh rosemary, cook for about a minute
10. Add in the ground turkey; use a wooden spoon to break up the turkey so that it is in small, crumbled pieces
11. Cook until the turkey is cooked through
12. Add in the kale, mascarpone, and parmesan cheese
13. Stir until evenly mixed; if you want to make this ahead of time, this mixture can be cooled and refrigerated
14. Preheat the oven to 375 degrees
15. Place the shells in salted boiling water, and cook until very al dente; not completely cooked through
16. Drain
17. Pour a thin layer of marinara sauce in the bottom of a baking dish
18. Stuff each shell with a scoop of the turkey mixture
19. Place the stuffed shell onto the layer of marinara; repeat until all of the turkey mixture is used
20. Pour some of the marinara over the shells
21. Sprinkle with some extra parmesan cheese
22. Bake at 375 degrees for about 20 minutes or until bubbly and hot
23. Heat more of the marinara sauce in a pan to have extra for serving
24. Allow the shells to cool for a few minutes before serving
25. Top with more marinara, fresh herbs, and parmesan cheese if desired

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/cheesy-turkey-and-kale-stuffed-shells/>