

**What you will need:**

8 oz baby bella mushrooms

4 green onions

1 large onion

½ cup cheddar cheese

½ cup monterey jack

1 cup Parmesan

½ cup vegetable broth

½ cup heavy whipping cream

¼ cup sour cream

1 ½ box of pasta of your choice (preferably penne or cellentani)

**Spices**(can be interchangeable depending on what you have):

Crushed red pepper

Lemon butter garlic

Garlic and herb seasoning

Vegetable seasoning

Salt

Pepper

**Preparing the noodles:**

Before you do anything, preheat your oven to 400 degrees. While waiting for that to heat up, add water to a pot along with some salt. Boil the water, and once done add your pasta. Strain once cooked and set aside.

**Preparing the vegetables:**

Chop your mushrooms, onion, and green onions. Separate the whites from the greens on your green onions and put the greens aside. Put your mushroom, onion, and green onion whites in a pan with some oil with the spices and sauté them for about 5 or so minutes. When done, put them aside in a bowl.

**Making the sauce:**

Add your cheeses, cream, vegetable broth, and spices into the pan you used to sauté your vegetables. Heat it up until melted, and while heating, mix regularly in order to not burn your sauce. Once completed, add in your vegetables and sour cream and mix it together.

**Combining:**

Combine your noodles and your sauce, and place it into a baking pan/tin. Top with Monterey Jack and Parmesan and put it in your preheated oven for 5-8 minutes to melt the cheese. Take it out once done, and let it cool off.

**Plating:**

Put in a bowl/plate and top it with the green part of the green onion and a bit of sour cream if you'd like.