

## PORTOBELLO BLUE CHEESE ALFREDO



Yield: 4

### ***Ingredients***

- 3 large portobello mushroom caps
- 8 oz pasta, cooked
- 1 c fat free cottage cheese, processed
- 1/4 c skim milk
- 4 oz blue cheese powder

### ***Cooking Directions***

1. Heat a large skillet coated with cooking spray over medium heat. Add mushrooms and cook until browned and the juices have released.
2. Process the cottage cheese in a food processor until smooth. Add milk and blue cheese powder (or crumbled blue cheese) and process until combined.
3. Toss hot pasta with cheese sauce and stir until combined. Add mushrooms and fold until the mushrooms have a nice coating of sauce.
4. Serve with a nice crusty loaf of French bread.