

## Cheesy Chicken Broccoli Alfredo Stuffed Shells: Your New Favorite Comfort Food

If you're a fan of creamy Alfredo sauce, tender chicken, and perfectly cooked pasta, these



**OVEN**  
**375°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 24 jumbo pasta shells
- 2 cups cooked and shredded chicken breast
- 2 cups steamed broccoli, chopped
- 1 jar (15 oz) Alfredo sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 tbsp fresh parsley, chopped (for garnish)

#### Directions:

**Cook the Pasta Shells:** Bring a large pot of salted water to a boil. Add the jumbo pasta shells and cook until al dente according to the package instructions. Drain and set aside to cool.

**Prepare the Chicken and Broccoli Filling:** In a large mixing bowl, combine shredded chicken, chopped broccoli, ricotta cheese, 1/2 cup mozzarella cheese, garlic powder, onion powder, salt, and pepper. Mix well until everything is evenly combined.

**Stuff the Shells:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with cooking spray. Stuff each cooked pasta shell with the chicken and broccoli mixture and arrange them in the prepared dish.

**Add Alfredo Sauce:** Pour half of the Alfredo sauce evenly over the stuffed shells.

**Bake:** Cover the baking dish with aluminum foil and bake for 20 minutes. Remove the foil, sprinkle the remaining mozzarella cheese and Parmesan cheese over the shells, and bake for another 10-15 minutes, or until the cheese is melted and bubbly.

**Serve:** Garnish with chopped parsley before serving. Enjoy your creamy, cheesy stuffed shells hot and fresh!

**Tips for Perfect Stuffed Shells:**

**Use Fresh or Frozen Broccoli:** Fresh broccoli gives a great texture, but frozen broccoli can save time and works just as well when thawed and chopped.

**Customize the Cheese Blend:** Add other cheeses like Fontina or Gouda for a flavor twist.

**Make It Ahead:** Assemble the dish a day in advance, cover, and refrigerate. Bake when ready to serve.

**Why This Recipe Stands Out:**

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10. **Why This Recipe Stands Out:** These Chicken Broccoli Alfredo Stuffed Shells combine comfort and elegance in one dish. The creamy Alfredo sauce complements the cheesy chicken filling, while the addition of broccoli adds freshness and balance. It's a versatile, hearty meal that's sure to impress family and friends alike.
11. Give this recipe a try and let me know how it turns out! Don't forget to explore more amazing recipes on I Wuv Cooking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cheesy-chicken-broccoli-alfredo-stuffed-shells-your-new-favorite-comfort-food/>