

Cheesy Garlic Butter Steak & Bacon Stuffed Shells That Melt in Your Mouth

This isn't your average stuffed shells recipe. These



OVEN
375°F

TIME
2 min

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INGREDIENTS

12 jumbo pasta shells, cooked al dente
1 lb steak, thinly sliced (sirloin or flank works well)
6 strips bacon, cooked and crumbled
1/2 cup butter
4 cloves garlic, minced
1 cup shredded mozzarella cheese
1 cup shredded cheddar cheese
1/2 cup grated parmesan cheese
Salt and pepper, to taste
Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Preheat oven to 375°F.
2. Cook pasta shells according to package directions until al dente. Drain and set aside.
3. In a skillet over medium-high heat, cook steak slices until browned. Season with salt and pepper. Remove from heat.
4. In the same skillet, melt butter and sauté garlic until fragrant (about 1-2 minutes).
5. Stir in crumbled bacon and remove from heat.
6. In a large bowl, combine cooked steak, bacon, garlic, butter, mozzarella, cheddar, and parmesan. Mix until well blended.
7. Stuff each shell with the steak and bacon cheese mixture and place in a greased baking dish.
8. Sprinkle any remaining cheese mixture over the top of the shells.
9. Cover with foil and bake for 25-30 minutes, until bubbly.
10. Remove foil and bake an additional 5-10 minutes to brown the top.
11. Garnish with fresh parsley and serve hot.

SWAPS & NOTES

Steak : Leftover grilled steak works great here.
Or use shaved beef for quicker prep.

Cheese : Mix in provolone or gouda for an extra melty twist.
Layer marinara or Alfredo in the bottom of the dish before adding shells.

TIPS FOR SUCCESS

Use a sharp knife to slice steak thinly for even cooking and easier stuffing.

Undercook the shells slightly so they hold their shape when baked.

Don't skip the garlic butter step -it ties all the savory elements together.

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

Original recipe: <https://chefmaniac.com/cheesy-garlic-butter-steak-bacon-stuffed-shells-that-melt-in-your-mouth/>