

Creamy Garlic Butter Chicken Alfredo Stuffed Shells: Your New Pasta Obsession

Garlic Butter Chicken Alfredo Stuffed Shells



OVEN
375°F

TIME
1-2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 12 jumbo pasta shells
- 1 pound chicken breast, cooked and shredded
- 1/2 cup butter
- 4 cloves garlic, minced
- 2 cups Alfredo sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Chopped parsley (optional, for garnish)

Instructions:

Prepare the Pasta Shells: Cook the jumbo pasta shells according to the package directions. Once cooked, drain and set aside to cool slightly.

Make the Garlic Butter Alfredo Sauce: In a skillet, melt the butter over medium heat. Add the minced garlic and sauté until fragrant (about 1-2 minutes). Stir in the Alfredo sauce and bring to a gentle simmer. Remove from heat.

Prepare the Filling: In a large bowl, combine the shredded chicken, ricotta cheese, mozzarella cheese, Parmesan cheese, salt, and pepper. Mix until well combined.

Stuff the Shells: Using a spoon, stuff each cooked pasta shell with the chicken and cheese mixture. Arrange the filled shells in a greased baking dish.

Add the Sauce and Cheese: Pour the garlic butter Alfredo sauce evenly over the stuffed shells.

Sprinkle extra mozzarella cheese on top for a golden, cheesy finish.

Bake:Preheat your oven to 375°F. Bake the dish for 20 minutes, or until the sauce is bubbly and the cheese is melted and golden.

Garnish and Serve:Remove the dish from the oven and garnish with freshly chopped parsley for a pop of color and freshness. Serve warm and enjoy!

Tips for Perfect Stuffed Shells:

Use Fresh Garlic: Freshly minced garlic enhances the sauce's flavor, making it more aromatic and delicious.

Try Different Cheese: Add a touch of provolone or fontina for a unique twist.

Make Ahead: Stuff the shells and refrigerate them, then bake just before serving for an easy meal prep option.

DIRECTIONS

1. Prepare the : Pasta Shells: Cook the jumbo pasta shells according to the package directions. Once cooked, drain and set aside to cool slightly.
2. Make the : Garlic Butter Alfredo Sauce: In a skillet, melt the butter over medium heat. Add the minced garlic and sauté until fragrant (about 1-2 minutes). Stir in the Alfredo sauce and bring to a gentle simmer. Remove from heat.
3. Prepare the : Filling: In a large bowl, combine the shredded chicken, ricotta cheese, mozzarella cheese, Parmesan cheese, salt, and pepper. Mix until well combined.
4. Stuff the : Shells: Using a spoon, stuff each cooked pasta shell with the chicken and cheese mixture. Arrange the filled shells in a greased baking dish.
5. Add the : Sauce and Cheese: Pour the garlic butter Alfredo sauce evenly over the stuffed shells. Sprinkle extra mozzarella cheese on top for a golden, cheesy finish.
6. Bake: Preheat your oven to 375°F. Bake the dish for 20 minutes, or until the sauce is bubbly and the cheese is melted and golden.
7. Garnish and : Serve: Remove the dish from the oven and garnish with freshly chopped parsley for a pop of color and freshness. Serve warm and enjoy!
8. Tips for Perfect Stuffed Shells: Use Fresh Garlic: Freshly minced garlic enhances the sauce's flavor, making it more aromatic and delicious.
9. Try : Different Cheese: Add a touch of provolone or fontina for a unique twist.

10. **Make : Ahead:** Stuff the shells and refrigerate them, then bake just before serving for an easy meal prep option.
11. **These :** Garlic Butter Chicken Alfredo Stuffed Shells are a guaranteed crowd-pleaser. Creamy, cheesy, and bursting with flavor, they're sure to become a staple in your dinner rotation. Try them tonight and let me know what you think!

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

Original recipe: <https://chefmaniac.com/creamy-garlic-butter-chicken-alfredo-stuffed-shells-your-new-pasta-obsession/>