

## Tex-Mex Taco Stuffed Shells with Enchilada Sauce and Cheese

1 box jumbo pasta shells (12 oz)



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

1 lb ground beef  
1 packet taco seasoning  
1/2 cup water  
1 box jumbo pasta shells (12 oz)  
1 cup salsa  
1 cup shredded cheddar cheese  
1 cup shredded Monterey Jack cheese  
1 (10 oz) can enchilada sauce or taco sauce  
Optional toppings: sour cream, chopped tomatoes, green onions, avocado

### DIRECTIONS

1. Cook the pasta shells according to package instructions. Drain and set aside to cool slightly.
2. In a skillet over medium heat, brown the ground beef until fully cooked. Drain any excess grease.
3. Stir in the taco seasoning and water. Simmer for 5 minutes until thickened.
4. Preheat your oven to 350°F (175°C).
5. In a 9x13-inch baking dish, spread the salsa evenly over the bottom.
6. Stuff each cooked pasta shell with a spoonful of taco meat and arrange them in the dish.
7. Pour enchilada or taco sauce evenly over the shells.
8. Sprinkle with cheddar and Monterey Jack cheeses.
9. Cover with foil and bake for 20 minutes. Uncover and bake an additional 10 minutes until the cheese is melted and bubbly.
10. Garnish with sour cream, tomatoes, green onions, or avocado if desired. Serve warm and enjoy!

### TIPS FOR SUCCESS

Handle shells gently to avoid tearing after boiling-slightly undercook if needed.

Use a piping bag or spoon to fill the shells easily and cleanly.

Prep ahead: You can assemble this dish a day in advance, refrigerate, and bake just before serving.

Make it a casserole: If you're short on time, layer the pasta and meat mixture like lasagna instead of stuffing shells individually.

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