

These Buffalo Chicken Stuffed Shells Are Cheesesteak-Inspired Perfection

Buffalo Chicken Cheesesteak Stuffed Shells



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 lb jumbo pasta shells
- 1 lb ground chicken
- $\frac{1}{2}$ cup buffalo sauce
- $\frac{1}{2}$ cup ranch dressing
- $\frac{1}{2}$ cup diced onion
- $\frac{1}{2}$ cup diced green bell pepper
- $\frac{1}{2}$ cup diced mushrooms
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- Salt and pepper to taste

Ingredient Notes & Swaps:

Ground Chicken: Can be swapped for shredded rotisserie chicken or ground turkey.

Cheese: Mozzarella gives you that melty stretch, while cheddar adds bold flavor. Feel free to use pepper jack for heat.

Veggies: Not a mushroom fan? Leave them out or sub in corn or diced jalapeños for a twist.

Buffalo Sauce: Adjust the amount to your heat preference.

Step-by-Step Instructions:

Preheat the OvenSet oven to 375°F and grease a large baking dish.

Cook the PastaBoil the shells according to package directions until al dente. Drain and set aside to cool.

Make the FillingIn a skillet over medium heat, brown the ground chicken. Add the diced onion, bell pepper, and mushrooms. Sauté until softened. Season with salt and pepper.

Add the SauceStir in the buffalo sauce and ranch dressing until well combined. Remove from heat.

Mix the CheeseIn a large bowl, combine the cooked chicken mixture with half the mozzarella and cheddar cheese.

Stuff the ShellsSpoon the filling into each pasta shell and place them in the baking dish, stuffed side up.

Top with CheeseSprinkle the remaining shredded cheese over the top.

BakeBake for 20-25 minutes, until the cheese is melted and bubbly.

ServeHot Garnish with chopped green onions or a drizzle of ranch if desired. Serve and devour!

Tips for Success:

Don't overcook the pasta: You want shells that hold their shape while baking.

Prep ahead: You can stuff the shells and refrigerate the dish up to 24 hours before baking.

Want extra heat? Stir chopped jalapeños into the filling or drizzle hot sauce on top after baking.

Serving Suggestions & Pairings:

Crockpot Nacho Dip - a melty appetizer to start

Beer Cheese Dip - for dunking breadsticks or chips

Dorito Casserole - for the ultimate Tex-Mex night

Sheet Pan Quesadillas - to keep the party going

Chicken Enchiladas - for a full-on comfort food buffet

DIRECTIONS

1. **Preheat the Oven**Set oven to 375°F and grease a large baking dish.
2. **Cook the Pasta**Boil the shells according to package directions until al dente. Drain and set aside to cool.
3. **Make the Filling**In a skillet over medium heat, brown the ground chicken. Add the diced onion, bell pepper, and mushrooms. Sauté until softened. Season with salt and pepper.
4. **Add the Sauce**Stir in the buffalo sauce and ranch dressing until well combined. Remove from heat.
5. **Mix the Cheese**In a large bowl, combine the cooked chicken mixture with half the mozzarella and cheddar cheese.
6. **Stuff the Shells**Spoon the filling into each pasta shell and place them in the baking dish, stuffed side up.
7. **Top with Cheese**Sprinkle the remaining shredded cheese over the top.
8. **Bake**: Bake for 20-25 minutes, until the cheese is melted and bubbly.
9. **Serve** : Hot Garnish with chopped green onions or a drizzle of ranch if desired. Serve and devour!
10. **Tips for Success**: Don't overcook the pasta: You want shells that hold their shape while baking.
11. **Prep ahead**: You can stuff the shells and refrigerate the dish up to 24 hours before baking.
12. **Want extra heat?** Stir chopped jalapeños into the filling or drizzle hot sauce on top after baking.
13. **Serving Suggestions & Pairings**: Serve these bold stuffed shells with:

14. Crockpot : Nacho Dip - a melty appetizer to start
15. Beer : Cheese Dip - for dunking breadsticks or chips
16. Dorito : Casserole - for the ultimate Tex-Mex night
17. Sheet : Pan Quesadillas - to keep the party going
18. Chicken : Enchiladas - for a full-on comfort food buffet
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
20. Reheat: Microwave or bake at 350°F until warmed through.
21. Freezer: Freeze before or after baking. Thaw overnight and reheat in the oven.
22. More Recipes You'll Love: Craving more bold, cheesy dinners? Don't miss:
23. Dorito : Casserole - cheesy, crunchy comfort
24. Beer : Cheese Dip - creamy and crowd-approved
25. Crockpot : Nacho Dip - perfect for parties

SWAPS & NOTES

: spicy, creamy, savory, cheesy, and just the right amount of kick.

The shells are perfectly stuffed, the filling is hearty without being too heavy, and the cheese pull is serious.

Best of all, it's a crowd-pleaser whether you're serving it for game night, Sunday dinner, or a weeknight comfort fix.

If you love Dorito Casserole or the creamy goodness of Beer Cheese Dip, this is a pasta dish you'll crave on repeat.

TIPS FOR SUCCESS

Don't overcook the pasta: You want shells that hold their shape while baking.

Prep ahead: You can stuff the shells and refrigerate the dish up to 24 hours before baking.

Stir chopped jalapeños into the filling or drizzle hot sauce on top after baking.

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

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