

Taco Stuffed Shells - The Ultimate Tex-Mex Pasta Bake

Love tacos and pasta? Why choose when you can have both? These



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 8 oz jumbo shell pasta ?
- 1 lb ground beef ?
- 1 packet taco seasoning
- 5 oz cream cheese
- ... cup chopped green onions ?
- 1 cup shredded taco blend cheese ?
- ¾ cup salsa (optional, for moisture and flavor boost)
- Minced garlic (1-2 cloves, optional but recommended) ?

DIRECTIONS

1. Cook the Pasta: Boil the jumbo shells in salted water until al dente. Drain and rinse with cold water to prevent sticking. Set aside on a tray to cool.
2. Cook the Beef: In a skillet over medium-high heat, brown the ground beef. Drain excess grease.
3. Add minced garlic and sauté for 30 seconds. Stir in the taco seasoning, cream cheese, and salsa. Cook until the cream cheese is melted and everything is well combined.
4. Let the meat mixture cool slightly-this makes stuffing easier.
5. Stuff the Shells: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish.
6. Stuff each pasta shell with the taco meat mixture and place in the baking dish in rows.
7. Top and Bake: Sprinkle the shredded taco cheese over the stuffed shells.
8. Bake for 15-20 minutes, or until cheese is melted and bubbly.
9. Garnish and Serve: Top with chopped green onions. Serve with your favorite toppings-sour cream, guacamole, or a drizzle of hot sauce!

TIPS FOR SUCCESS

- Don't overcook the shells -they'll soften more as they bake.
- Use a piping bag or spoon to fill shells easily.
- Add beans or corn to the filling for extra texture and fiber.

Spice it up with jalapeños or hot salsa if you like it fiery.

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

Original recipe: <https://chefmaniac.com/taco-stuffed-shells-the-ultimate-tex-mex-pasta-bake/>