

Creamy Ricotta Beef Stuffed Shells Pasta: Easy Baked Dinner

Get ready for an incredibly satisfying and deliciously comforting meal with these



OVEN
375°F

TIME
1-2 min

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INGREDIENTS

- 20 large pasta shells (conchiglie, jumbo shells)
- 1 lb lean ground beef
- 1 cup ricotta cheese (whole milk recommended)
- 1 ½ cups shredded mozzarella cheese, divided
- ½ cup grated Romano cheese
- 1 large egg, beaten
- 2 ½ cups tomato basil sauce (store-bought or homemade)
- 1 tsp dried oregano
- 2 cloves garlic, minced
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish, optional)

DIRECTIONS

1. Let's get these delicious : Creamy Ricotta Beef Stuffed Shells baking!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Cook : Pasta Shells: Bring a large pot of generously salted water to a rolling boil. Add the 20 large pasta shells and cook according to package instructions until they are al dente (tender but still firm to the bite). Do not overcook, or they will be too soft to stuff. Drain the shells thoroughly and set them aside.
4. Prepare : Beef Filling: In a large skillet, brown the 1 lb lean ground beef over medium-high heat, breaking it up with a wooden spoon as it cooks. Once the beef is almost fully browned, add the 2 cloves minced garlic and 1 teaspoon dried oregano. Cook for another 1-2 minutes until the garlic is fragrant and the beef is cooked through. Drain any excess grease from the skillet. Transfer the cooked beef mixture to a large mixing bowl and let it cool slightly (about 5-10 minutes). To the cooled beef, add the 1 cup ricotta cheese, 1 cup of the shredded mozzarella cheese, ½ cup grated Romano cheese, and 1 large beaten egg. Season with salt and black pepper to taste. Mix all ingredients thoroughly until well combined.
5. Stuff and : Assemble: Spread 1 cup of the tomato basil sauce evenly over the bottom of a 9x13-inch baking dish. Take each cooked pasta shell and carefully fill it generously with the beef and ricotta mixture (about 1.5 - 2 tablespoons per shell). Arrange the filled shells in a single layer in the prepared baking dish. Pour the remaining 1 ½ cups of tomato basil sauce evenly over the stuffed shells. Sprinkle the remaining ½ cup shredded mozzarella cheese evenly over the top

of the shells.

6. **Bake:** Cover the baking dish tightly with aluminum foil. Place in the preheated oven and bake for 30 minutes. This helps the shells steam and the filling heat through. Remove the foil and bake for an additional 10 minutes, or until the cheese is beautifully golden and bubbly, and the sauce is simmering around the edges.
7. **Serve:** Remove the dish from the oven. Let the pasta bake stand for about 5-10 minutes before serving. This allows the filling and sauce to set slightly, making it easier to serve cleanly. Garnish with fresh chopped parsley if desired. Serve warm.

SWAPS & NOTES

Large Pasta Shells: Jumbo shells are ideal for stuffing.

Ensure you cook them al dente, as they will cook further in the oven.

Lean Ground Beef: Recommended to prevent the filling from being too greasy.

You can use a mix of ground beef and Italian sausage for more flavor.

TIPS FOR SUCCESS

Al Dente Shells: Cook shells just al dente.

They will continue to cook in the oven and absorb sauce, so you don't want them mushy to start.

Drain Beef Well: Removing excess grease from the browned beef is crucial for a less oily sauce and a better-textured filling.

Cool Beef Slightly: Adding very hot beef to the ricotta and eggs can start to cook the eggs, so let it cool for a few minutes.

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

Original recipe: <https://chefmaniac.com/creamy-ricotta-beef-stuffed-shells-pasta-easy-baked-dinner/>