

Bacon-Stuffed Four-Cheese Pasta Shells: The Ultimate Comfort Food Bake

Bacon-Stuffed Four-Cheese Pasta Shells



OVEN
375°F

TIME
25-30 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 pound jumbo pasta shells
- 1 pound bacon, cooked until crispy and crumbled
- 1 cup ricotta cheese (whole milk ricotta for richer flavor)
- 1 cup shredded mozzarella cheese
- 1 cup shredded Parmesan cheese
- 1 cup shredded cheddar cheese
- 2 large eggs
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and black pepper to taste
- 2 cups marinara sauce (your favorite jarred or homemade)

DIRECTIONS

- Prep : Oven & Cook Pasta:** Preheat your oven to 375°F (190°C). Bring a large pot of salted water to a rolling boil. Add the jumbo pasta shells and cook according to package instructions until they are al dente (firm to the bite). It's important not to overcook them, as they will bake further in the oven. Drain the shells well and set them aside to cool slightly, preventing them from sticking.
- Make the : Four-Cheese & Bacon Filling:** While the pasta cooks, prepare your glorious filling. In a large mixing bowl, combine the cooked and crumbled bacon, ricotta cheese, mozzarella cheese, Parmesan cheese, cheddar cheese, eggs, garlic powder, onion powder, salt, and black pepper. Using a sturdy spoon or your hands (with gloves!), mix everything together thoroughly until all the ingredients are well combined and the mixture is uniform.
- Stuff the : Shells:** Take each cooked pasta shell and carefully fill it with a generous amount of the cheese and bacon mixture. You can use a small spoon or even a piping bag (if you want to be extra neat!). Don't overfill, but make sure each shell is plump.
- Assemble in : Baking Dish:** Pour about 1 cup of the marinara sauce into the bottom of a large baking dish (a 9x13 inch dish works well) to create a base. Arrange the filled pasta shells in a single layer over the sauce. They can be placed snugly next to each other.
- Sauce & : Bake:** Pour the remaining marinara sauce evenly over the top of the stuffed shells, making sure most of them are covered. Cover the baking dish tightly with aluminum foil.

6. **Bake to : Bubbly Perfection:** Transfer the covered dish to the preheated oven and bake for 25-30 minutes, or until the cheese filling is hot and bubbly, and the sauce is simmering.
7. **Brown the : Cheese (Optional):** Remove the aluminum foil from the dish and bake for an additional 5 minutes (or a bit longer, watching carefully) to allow the cheese on top to brown slightly and get even more delicious.
8. **Serve : Hot:** Remove from the oven and let the dish rest for a few minutes before serving. This allows the cheese to set slightly. Serve hot and enjoy your decadent Bacon-Stuffed Four-Cheese Pasta Shells!

SWAPS & NOTES

It feels incredibly gourmet and impressive, yet it's surprisingly straightforward to prepare.

There's something incredibly therapeutic about stuffing each shell, knowing you're creating a pocket of pure deliciousness.

It's truly a meal that brings joy and warmth to any table.

Bacon: For the best results, use good quality bacon and cook it until it's genuinely crispy.

TIPS FOR SUCCESS

Al Dente Pasta: Cooking the pasta just to al dente is crucial.

If it's too soft, it will become mushy after baking.

Cool Pasta Slightly: Let the cooked shells cool for a few minutes before stuffing.

This makes them easier to handle and less likely to tear.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-four-cheese-pasta-shells-the-ultimate-comfort-food-bake/>