

## Cheesy Bacon & Mushroom Stuffed Shells: Your New Favorite Pasta Bake

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**OVEN**  
**375°F**

**TIME**  
**7-10 min**

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**SAVE**  
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### INGREDIENTS

- 1 box (12 ounces) jumbo pasta shells
- 1 pound bacon, cooked until crispy and crumbled
- 8 ounces mushrooms, diced (cremini or white button work well)
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 cups ricotta cheese (whole milk for richness)
- 1 cup shredded mozzarella cheese, plus more for topping
- 1/2 cup grated Parmesan cheese, plus more for serving
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and black pepper, to taste
- 2 cups marinara sauce (store-bought or homemade)
- Fresh parsley, chopped, for garnish

### DIRECTIONS

- 1.** Cook the : Pasta Shells: Bring a large pot of salted water to a rolling boil. Add the jumbo pasta shells and cook according to package instructions until al dente. You want them cooked but still firm enough to handle without tearing. Once cooked, drain thoroughly and rinse with cold water to prevent sticking, then set aside.
- 2.** Prepare the : Aromatics: While the pasta cooks, heat a large skillet over medium heat. Add a little olive oil if needed (especially if your bacon wasn't cooked in the skillet). Add the diced mushrooms and onion to the skillet. Cook, stirring occasionally, until the vegetables have softened and the mushrooms have released their moisture, about 7-10 minutes. Add the minced garlic and cook for another minute until fragrant. Remove from heat and let cool slightly.
- 3.** Make the : Cheese & Bacon Filling: In a large mixing bowl, combine the cooled cooked mushrooms, onion, and garlic with the ricotta cheese, 1 cup shredded mozzarella cheese, 1/2 cup grated Parmesan cheese, dried oregano, dried basil, salt, and black pepper. Mix well to combine all the ingredients evenly.
- 4.** Add the : Bacon: Gently stir in the cooked and crumbled bacon into the cheese mixture.
- 5.** Preheat : Oven & Prepare Dish: Preheat your oven to 375°F (190°C). Pour about 1/2 cup of the marinara sauce into the bottom of a 9x13 inch baking dish and spread it evenly.
- 6.** Stuff the : Shells: Take each cooked pasta shell and carefully spoon a generous amount of the cheese and bacon mixture into it. Arrange the stuffed shells in a single layer in the prepared baking dish.

7. Sauce and : Bake (Covered): Pour the remaining marinara sauce evenly over the stuffed shells. Sprinkle the top with additional shredded mozzarella cheese (and more Parmesan if you like!). Cover the baking dish tightly with aluminum foil.
8. Bake: Bake for 25-30 minutes, or until the cheese is melted and bubbly and the filling is heated through.
9. Uncover and : Brown: Remove the foil and bake for an additional 5-10 minutes, or until the cheese on top is golden brown and slightly crispy.
10. Garnish and : Serve: Carefully remove the baking dish from the oven. Let it rest for a few minutes before serving. Garnish with fresh chopped parsley before serving. Enjoy your comforting Cheesy Bacon & Mushroom Stuffed Shells!

## SWAPS & NOTES

**Bacon:** While bacon adds incredible flavor, you can omit it for a vegetarian version or swap it for cooked crumbled sausage or ground beef for a different meaty twist.

**Mushrooms:** Any type of mushroom will work here, so feel free to use your favorite!

You can also omit them if mushrooms aren't your thing, but they add wonderful umami.

**Cheeses:** The combination of ricotta, mozzarella, and Parmesan is classic, but don't hesitate to experiment.

## TIPS FOR SUCCESS

**Don't Overcook Shells:** Cook the shells until just al dente.

They'll finish cooking in the oven, and you want them firm enough to handle for stuffing.

**Drain Ricotta:** If your ricotta seems very watery, you can drain it in a fine-mesh sieve for 15-30 minutes before mixing to prevent a watery filling.

**Don't Overstuff:** While you want them full, don't cram too much filling into each shell, or they might burst.

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

Original recipe: <https://chefmaniac.com/cheesy-bacon-mushroom-stuffed-shells-your-new-favorite-pasta-bake/>