

Ricotta and Seafood Stuffed Shells Bake: Easy Recipe for a Crowd

Creamy Seafood Stuffed Shells Recipe: The Ultimate Comfort Food Bake



OVEN
375°F

TIME
1 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 20 jumbo pasta shells, cooked al dente
- 1 tbsp olive oil
- $\frac{1}{2}$ lb shrimp, peeled, deveined, and chopped
- $\frac{1}{2}$ lb lump crab meat
- 2 cloves garlic, minced
- 1 cup ricotta cheese
- $\frac{1}{2}$ cup cream cheese, softened
- $\frac{1}{2}$ cup shredded mozzarella cheese
- ... cup grated Parmesan cheese
- 1 egg, beaten
- 1 tbsp fresh parsley, chopped
- 1 tsp Old Bay seasoning
- $\frac{1}{2}$ tsp salt
- ... tsp black pepper
- $\frac{1}{2}$ cups Alfredo sauce (store-bought or homemade)
- $\frac{1}{2}$ cup shredded mozzarella (for topping)
- ... cup grated Parmesan (for topping)

DIRECTIONS

1. **Prep the Pasta and Oven:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish with olive oil or cooking spray. Cook the jumbo shells according to package directions until they are al dente (slightly firm). Drain them and set them aside.
2. **Sauté the Seafood:** In a large skillet, heat the olive oil over medium heat. Add the minced garlic and sauté for about 1 minute until fragrant. Add the chopped shrimp and cook for about 2 minutes, or until they turn pink. Remove the shrimp and garlic from the pan and set them aside to cool slightly.
3. **Make the Filling:** In a large bowl, combine the ricotta cheese, softened cream cheese, the first amount of mozzarella and Parmesan, the beaten egg, chopped parsley, Old Bay seasoning, salt, and black pepper. Mix until everything is well combined and creamy.
4. **Fold in the Seafood:** Gently fold the cooked shrimp/garlic mixture and the lump crab meat into the cheese mixture. You want to mix just until everything is distributed to avoid breaking up the delicate crab.
5. **Stuff and Arrange:** Take each cooked pasta shell and carefully fill it with a generous scoop of the seafood and cheese mixture. Arrange the stuffed shells snugly in the prepared baking dish.
6. **Sauce and Top:** Pour the Alfredo sauce evenly over the filled shells. Sprinkle the remaining mozzarella and Parmesan cheese over the top.
7. **Bake to Perfection:** Cover the baking dish tightly with aluminum foil and bake for 20 minutes. This allows the filling to heat through thoroughly. Uncover and bake for an additional 10 minutes, or until the sauce is bubbly and the cheese topping is melted and golden.

brown.

8. Garnish and Serve: Garnish with a little extra fresh parsley, if desired, and serve warm!

SWAPS & NOTES

Shrimp/Crab: Feel free to swap in or add chopped scallops, or even some cooked lobster meat for an extra luxurious touch.

If you're watching your budget, you can use imitation crab meat or increase the amount of shrimp to a full pound and omit the crab.

Cheese: Whole milk ricotta works best for a creamier texture, but part-skim is fine.

If you don't have cream cheese, a little extra ricotta and maybe a tablespoon of sour cream can help with the binding and tang.

TIPS FOR SUCCESS

Don't Overcook the Shells: Cook the pasta just to al dente.

They will finish cooking in the oven, and undercooked shells hold their shape better for stuffing.

Cool the Shrimp: Make sure your cooked shrimp has cooled slightly before adding it to the cheese mixture.

If it's too hot, it could start to melt the cheese or cook the egg.

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

Original recipe: <https://chefmaniac.com/ricotta-and-seafood-stuffed-shells-bake-easy-recipe-for-a-crowd/>