

## Taco Stuffed Shells - A Flavor-Packed Fiesta in Every Bite

Some nights call for comfort food with a little kick, and that's exactly what these



**OVEN**  
**350°F**

**TIME**  
**45 min**

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### INGREDIENTS

- 12 large pasta shells
- 1 pound ground beef
- 1 packet taco seasoning
- 1 cup salsa (choose your preferred spice level)
- 1 cup shredded cheese (cheddar or Mexican blend)
- Fresh cilantro for garnish (optional)

### DIRECTIONS

- 1. Cook the Pasta Shells:** Bring a large pot of salted water to a boil. Add the pasta shells and cook according to package instructions until al dente. Drain and set aside to cool slightly.
- 2. Brown the Beef:** In a large skillet, cook the ground beef over medium heat until it's no longer pink. Drain any excess fat to keep the filling rich but not greasy.
- 3. Add Taco Flavor:** Stir in the taco seasoning and salsa. Mix everything well and let it simmer for a few minutes so the flavors really come together. This mixture becomes the heart of your stuffed shells.
- 4. Preheat the Oven and Stuff the Shells:** Preheat your oven to 350°F (175°C). Take each cooked pasta shell and gently fill it with the beef and salsa mixture. I like to slightly overfill them - the more flavor, the better!
- 5. Arrange in a Baking Dish:** Lightly grease a baking dish and arrange the stuffed shells in a single layer. You can pour a little extra salsa on the bottom of the dish for extra sauciness if you'd like.
- 6. Add the Cheese:** Sprinkle the shredded cheese evenly over the stuffed shells. Don't be shy - that melty, cheesy top layer is pure comfort food perfection.
- 7. Bake to Golden, Cheesy Perfection:** Bake in the preheated oven for 20 minutes, or until the cheese is melted, bubbly, and starting to turn golden around the edges.
- 8. Garnish and Serve:** Top with fresh cilantro if you like a pop of freshness. Serve warm and watch everyone dive into their plates.

