

Spicy Buffalo Chicken Alfredo Shells: Creamy Stuffed Shells with a Zesty Kick

Spicy Buffalo Chicken Alfredo Shells



OVEN
375°F

TIME
1 min

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INGREDIENTS

For the Shells:

- 20 jumbo pasta shells
- 2 cups cooked, shredded chicken
- 1 cup buffalo sauce
- 1 block (8 ounces) cream cheese, softened
- 1 cup ricotta cheese
- 1 1/2 cups shredded mozzarella cheese, divided
- 1/2 cup shredded Parmesan cheese
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Salt and pepper, to taste
- 1 tablespoon chopped parsley, optional for garnish

For the Alfredo Sauce:

- 2 tablespoons butter
- 3 garlic cloves, minced
- 1 1/2 cups heavy cream
- 1 cup grated Parmesan cheese
- 1/2 teaspoon black pepper

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a 9x13-inch baking dish.
2. Cook the jumbo pasta shells according to package directions until al dente. Drain and let them cool enough to handle.
3. In a large mixing bowl, combine the shredded chicken, buffalo sauce, softened cream cheese, ricotta, 1 cup of mozzarella, Parmesan, garlic powder, onion powder, smoked paprika, salt, and pepper. Mix until the filling is smooth and creamy.
4. Make the : Alfredo sauce by melting butter in a saucepan over medium heat. Add the minced garlic and cook for about 1 minute until fragrant.
5. Stir in the heavy cream and bring it to a gentle simmer. Lower the heat, then whisk in the grated Parmesan and black pepper. Continue stirring until the sauce is smooth and slightly thickened.
6. Spread half of the : Alfredo sauce in the bottom of the prepared baking dish.
7. Fill each cooked shell with the buffalo chicken mixture and arrange them in the dish in a single layer.
8. Pour the remaining : Alfredo sauce over the stuffed shells and sprinkle with the remaining mozzarella cheese.
9. Cover the dish with foil and bake for 25 minutes. Remove the foil and bake for another 10 minutes, until the cheese is melted and the top is lightly golden.
10. Garnish with chopped parsley if desired, then serve hot.

SWAPS & NOTES

Rotisserie chicken works perfectly here and saves time.

For extra spice, stir a pinch of cayenne into the filling.

If you prefer a milder version, reduce the buffalo sauce slightly and add a bit more ricotta or cream cheese to soften the heat.

Mozzarella gives you that classic melty topping, but Monterey Jack or provolone can work too.

TIPS FOR SUCCESS

Do not overcook the pasta shells before stuffing them.

Keeping them al dente helps them hold their shape during baking.

Softened cream cheese is important too, since it blends much more easily into the filling.

When making the Alfredo sauce, keep the heat moderate and stir often so the cheese melts smoothly into the cream.

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

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