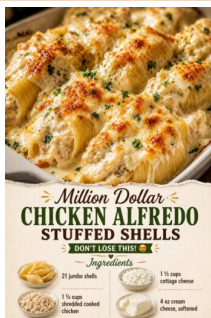


Million Dollar Chicken Alfredo Stuffed Shells Are the Ultimate Comfort Food Dinner

Million Dollar Chicken Alfredo Stuffed Shells



OVEN
350°F

TIME
25 min

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INGREDIENTS

For the Shells:

- 1 box jumbo pasta shells
- 2 cups cooked chicken, shredded or chopped
- 1 cup ricotta cheese
- 1 cup cream cheese, softened
- 1 1/2 cups shredded mozzarella cheese, divided
- 1/2 cup grated Parmesan cheese
- 1 egg
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt and black pepper, to taste

For the Alfredo Sauce:

- 2 cups Alfredo sauce, homemade or store-bought

Optional Garnish:

- Chopped parsley
- Extra Parmesan cheese

DIRECTIONS

1. Preheat your oven to 350°F and grease a large baking dish.
2. Bring a large pot of salted water to a boil and cook the jumbo pasta shells until just al dente. Drain and set aside to cool slightly.
3. In a large mixing bowl, combine the cooked chicken, ricotta cheese, softened cream cheese, 1 cup of the mozzarella, Parmesan cheese, egg, garlic powder, Italian seasoning, salt, and black pepper.
4. Stir until the filling is smooth and evenly mixed.
5. Spread a layer of : Alfredo sauce across the bottom of the prepared baking dish.
6. Fill each cooked shell with a generous spoonful of the chicken mixture and place it in the dish.
7. Repeat until the baking dish is full and all the filling has been used.
8. Spoon the remaining : Alfredo sauce over the stuffed shells.
9. Sprinkle the remaining mozzarella cheese over the top.
10. Cover with foil and bake for 25 minutes.
11. Remove the foil and bake for another 10 to 15 minutes, or until the cheese is melted and bubbly.
12. Let the shells rest for a few minutes before serving.
13. Garnish with chopped parsley or extra : Parmesan if desired.

SWAPS & NOTES

Rotisserie chicken is one of the easiest options for this

recipe because it is already flavorful and tender.

Leftover baked or poached chicken works just as well, as long as it is chopped or shredded into bite-sized pieces.

Ricotta creates the classic stuffed shell texture, while cream

cheese gives the filling that extra-rich "million dollar" feel.

Together, they make the filling especially creamy and decadent.

TIPS FOR SUCCESS

Cook the shells just until al dente so they stay sturdy enough to fill.

Overcooked shells can tear more easily during assembly.

Let the cream cheese soften before mixing the filling.

This helps everything combine smoothly and prevents clumps.

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

Original recipe: <https://chefmaniac.com/million-dollar-chicken-alfredo-stuffed-shells-are-the-ultimate-comfort-food-dinner/>