

Easy Lasagna Stuffed Pasta Shells Casserole That Feels Like a Family Favorite

Lasagna Stuffed Pasta Shells Casserole



OVEN
375°F

TIME
25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 box jumbo pasta shells
- 1 pound ground beef or Italian sausage
- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1 jar or about 3 cups marinara sauce
- 1 teaspoon Italian seasoning
- Salt, to taste
- Black pepper, to taste
- For the Cheese Filling:
 - 15 ounces ricotta cheese
 - 2 cups shredded mozzarella cheese, divided
 - 1/2 cup grated Parmesan cheese
 - 1 large egg
 - 2 tablespoons chopped parsley
 - 1/2 teaspoon garlic powder

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a 9x13-inch baking dish.
2. Bring a large pot of salted water to a boil and cook the jumbo shells just until al dente. Drain and set aside to cool enough to handle.
3. In a large skillet, heat the olive oil over medium heat. Add the onion and cook until softened, then add the garlic and cook for about 30 seconds.
4. Add the ground beef or sausage and cook until browned, breaking it up as it cooks. Drain excess grease if needed.
5. Stir in the marinara sauce, Italian seasoning, salt, and pepper. Simmer for a few minutes to bring the flavors together.
6. In a large bowl, mix the ricotta, 1 cup of mozzarella, Parmesan, egg, parsley, Italian seasoning, garlic powder, salt, and pepper until combined.
7. Spread a layer of the meat sauce in the bottom of the prepared baking dish.
8. Fill each cooked shell with the ricotta mixture and place it in the dish over the sauce.
9. Spoon the remaining sauce over the stuffed shells, then top with the remaining mozzarella.
10. Cover with foil and bake for 25 minutes. Uncover and bake for another 10 to 15 minutes, until the cheese is melted and bubbly.
11. Let it rest for a few minutes before serving.

SWAPS & NOTES

Ground beef gives the casserole a classic lasagna feel, while Italian sausage adds extra seasoning and richness.

You can even use a mix of both if you want the best of both worlds.

If you prefer a meatless version, skip the meat and add sautéed spinach, mushrooms, or zucchini to the sauce or cheese filling.

Cottage cheese can also stand in for ricotta if that is what you already have on hand, though ricotta gives the filling a more traditional texture.

TIPS FOR SUCCESS

Do not overcook the shells during the boiling step.

They will continue cooking in the oven, so keeping them just al dente helps them hold their shape and makes them easier to stuff.

A piping bag or zip-top bag with the corner snipped off makes filling the shells faster and less messy.

A spoon works too, but piping gives you cleaner, quicker results.

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

Original recipe: <https://chefmaniac.com/easy-lasagna-stuffed-pasta-shells-casserole-that-feels-like-a-family-favorite/>