

Creamy Bacon & Spinach Stuffed Shells: The Ultimate Comfort Food Recipe

If you're craving a rich, satisfying dinner that's packed with flavor, these



OVEN
375°F

TIME
1-2 min

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INGREDIENTS

- 12-16 jumbo pasta shells
- 1 cup cooked, crumbled bacon
- 2 cups fresh spinach (chopped)
- 1 cup ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 1 egg
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper to taste
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 2 cups milk
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- Pinch of nutmeg (optional)

Instructions:

Cook the Pasta: Cook the jumbo pasta shells in salted boiling water according to the package instructions. Drain, rinse with cool water, and set aside.

Prepare the Filling: In a large bowl, mix the ricotta, Parmesan, mozzarella, chopped spinach, crumbled bacon, egg, garlic powder, onion powder, salt, and pepper. Stir until well combined.

Stuff the Shells: Carefully spoon the filling into each shell, filling them generously. Place the

stuffed shells in a greased baking dish.

Make the Sauce: In a medium saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1-2 minutes. Gradually add the milk, whisking constantly to avoid lumps. Cook until the sauce thickens, then stir in the mozzarella, Parmesan, and nutmeg. Season with salt and pepper to taste.

Assemble and Bake: Pour the creamy cheese sauce over the stuffed shells in the baking dish, ensuring they're well coated. Cover the dish with foil and bake at 375°F (190°C) for 20 minutes. Remove the foil and bake for an additional 10 minutes until bubbly and golden.

Serve and Enjoy: Garnish with fresh parsley or additional Parmesan cheese before serving. Pair with garlic bread or a side salad for a complete meal.

Tips for the Perfect Stuffed Shells:

Make Ahead: Assemble the dish a day ahead, cover tightly, and refrigerate until ready to bake.

Add Some Heat: Sprinkle red pepper flakes into the sauce or filling for a spicy kick.

Swap the Greens: Use kale or arugula instead of spinach for a slightly different flavor profile.

Why You'll Love This Recipe:

DIRECTIONS

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10. Why You'll Love This Recipe: These Creamy Bacon Spinach Stuffed Shells are a decadent and satisfying dish that's surprisingly easy to make. The combination of creamy cheese, smoky bacon, and tender pasta shells makes for a comforting meal that's perfect for any occasion. Whether you're feeding a family or hosting a dinner party, this recipe is sure to impress.
11. Check out the original recipe on I : Wuv Cooking and let me know how it turns out! Don't forget to follow me for more delicious comfort food recipes that are easy to make and even easier to love.

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

Original recipe: <https://chefmaniac.com/creamy-bacon-spinach-stuffed-shells-the-ultimate-comfort-food-recipe/>