

## Garlic Butter Chicken Alfredo Stuffed Shells: A Creamy and Delicious Pasta Dish

Looking for a rich, creamy, and satisfying pasta dish? These



**OVEN**  
**375°F**

**TIME**  
**25-30 min**

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**SAVE**  
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### INGREDIENTS

- 12 jumbo pasta shells
- 2 cups cooked chicken, shredded ?
- 1 1/2 cups ricotta cheese ?
- 1/2 cup shredded mozzarella cheese ?
- 1/4 cup grated Parmesan cheese ?
- 1 cup garlic butter Alfredo sauce (store-bought or homemade)
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp dried basil
- Salt and pepper to taste
- Fresh parsley for garnish ?

#### Instructions:

##### 1. Prepare the Pasta:

Preheat your oven to 375°F (190°C).

Cook the jumbo pasta shells according to the package directions, drain them, and set them aside to cool slightly.

##### 2. Make the Filling:

In a large mixing bowl, combine the shredded chicken, ricotta cheese, mozzarella cheese, Parmesan cheese, garlic powder, onion powder, dried basil, salt, and pepper. Mix until well combined.

##### 3. Stuff the Shells:

Using a spoon, stuff each cooked pasta shell with the chicken and cheese mixture. Be generous with the filling to ensure each shell is packed with

flavor.

Arrange the stuffed shells in a greased baking dish.

#### 4. Add the Sauce:

Pour the garlic butter Alfredo sauce over the stuffed shells, making sure they're evenly covered.

#### 5. Bake to Perfection:

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the top is golden and bubbly.

Remove from the oven and let the dish rest for a few minutes before serving.

#### 6. Garnish and Serve:

Sprinkle fresh parsley over the top for a pop of color and flavor. Serve hot and enjoy!

#### Tips for the Best Stuffed Shells:

**Homemade Sauce:** For an even richer flavor, make your own garlic butter Alfredo sauce from scratch.

**Add Veggies:** For extra nutrition, mix in some chopped spinach or sautéed mushrooms with the filling.

**Make Ahead:** You can assemble the stuffed shells ahead of time and refrigerate them. Just add a few extra minutes to the baking time if baking directly from the fridge.

Why This Recipe is a Winner:

Did you enjoy this recipe?:

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13. **Why This Recipe is a Winner:** This dish combines the best of creamy pasta and cheesy goodness, making it a hit with both kids and adults. The garlic butter Alfredo sauce takes the flavor to the next level, and the stuffed shells are hearty enough to serve as a standalone meal. Perfect for a cozy night in or when entertaining guests, this recipe is sure to impress!
14. **Did you enjoy this recipe?:** If you try these Garlic Butter Chicken Alfredo Stuffed Shells, let me know how they turned out! Be sure to check out more incredible recipes at I Wuv Cooking for your next culinary inspiration.

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

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