

Mexican Stuffed Shells



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Ingredients:

- 1 lb. ground beef
- 1 package low-sodium taco seasoning
- 4 oz. cream cheese
- 12-15 jumbo pasta shells
- 1 cup salsa
- 1 cup taco sauce
- 1 cup cheddar cheese
- 1 cup monterey jack cheese
- 1 1/2 cups crushed tortilla chips (we omitted)
- 3 green onions
- Sour cream

Directions:

Preheat oven to 350°.

In a frying pan cook ground beef; add taco seasoning and prepare according to package directions. Add cream cheese, cover and simmer until cheese is melted. Blend well. Set aside and cool completely. While ground beef is cooking, cook the pasta shells according to directions; drain. Set shells out individually on cutting board/baking sheet so that they don't stick together.

Pour salsa on bottom of 9×13 baking dish. Stuff each shell with the meat mixture. Place shells in 9×13 pan open side up. Cover shells with taco sauce. Cover with foil and bake for 30 minutes.

After 30 minutes, add shredded cheese and bake for 10-15 more minutes. Top with any condiments you'd like (green onions, black olives, etc.) Serve with sour cream and/or more salsa.