Stuffed Pasta Shells with Ground Beef



Adapted • Shared by Steve J

Ingredients

- ? Ingredients (Serves 4-6)
- 20-24 jumbo pasta shells
- 1 lb (450g) ground beef
- 2 cups marinara or tomato sauce
- 1 cup ricotta cheese (optional but recommended)
- 1 ½ cups shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- 2 cloves garlic (minced)
- 1 small onion (finely chopped)
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt and black pepper (to taste)

Instructions

1. Fresh parsley (chopped, for garnish)
2. 1 tbsp olive oil
3. ??? Instructions
4. Cook the pasta shells
5. Boil the shells in salted water according to package instructions until al dente. Drain and set aside to cool.
6. Prepare the filling
7. Heat olive oil in a pan over medium heat.
8. Add onion and cook until soft.
9. Add garlic and cook for 30 seconds.
10. Add ground beef, salt, pepper, oregano, and basil.
11. Cook until browned. Drain excess fat.
12. Remove from heat and let cool slightly.
13. Mix in ricotta and half of the mozzarella (optional but makes it creamy).
14. Assemble

15. Preheat oven to 375°F (190°C).
16. Spread 1 cup of tomato sauce on the bottom of a baking dish.
17. Fill each shell with the beef mixture and place in the dish.
18. Spoon remaining sauce over the shells.
19. Sprinkle remaining mozzarella and Parmesan on top.
20. Bake
21. Cover with foil and bake for 20 minutes.
22. Remove foil and bake another 10 minutes until cheese is melted and bubbly.
23. Garnish & Serve
24. Sprinkle fresh parsley on top and serve warm.
25. #cooking | Cooking Wonders

Notes

Source: scrapingbee

Stuffed Shells
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