

Beef

Easy Beef-Stuffed Shells

Blair Lonergan

Taste of Home Simple & Delicious - August 2011

Servings: 10

Preparation Time: 45 minutes

Bake Time: 40 minutes

20 jumbo pasta shells, uncooked

1 pound ground beef

1 large onion, chopped

1 carton (15 oz) ricotta cheese

2 cups (8 oz) shredded Italian cheese blend, divided

1/2 cup Parmesan cheese, grated

1/4 cup prepared pesto

1 egg

1 jar (26 oz) spaghetti sauce, divided

Cook pasta shells according to package directions to al dente. Drain and rinse in cold water.

In a large skillet, cook the beef and onion over medium heat until the meat is no longer pink. Drain.

In a large bowl, combine the ricotta cheese, 1 1/2 cups of the Italian cheese blend, the Parmesan cheese, pesto, egg and half of the beef mixture.

Spread 3/4 cup of the spaghetti sauce into a greased 13x9-inch baking dish.

Spoon the cheese mixture into the pasta shells. Place in the baking dish.

Combine the remaining beef mixture and spaghetti sauce. Pour over the shells.

Sprinkle with the remaining cheese.

Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Preheat the oven to 350 degrees.

Cover and bake for 30 minutes.

Uncover and bake 5 to 10 minutes longer or until the cheese is melted.

Per Serving (excluding unknown items): 300 Calories; 18g Fat (55.6% calories from fat); 15g Protein; 18g Carbohydrate; 1g Dietary Fiber; 75mg Cholesterol; 258mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1 Vegetable; 2 1/2 Fat.