

# **Tacos in Pasta Shells**

Riverside Bank (GA) Cookbook

**1 1/4 pounds ground beef**  
**1 pkg (3 oz) cream cheese with chives**  
**1 teaspoon salt**  
**1 teaspoon chili powder**  
**18 uncooked jumbo pasta shells , cooked**  
**2 tablespoons butter, melted**  
**1 cup taco sauce**  
**1 cup (4 oz) shredded cheddar cheese**  
**1 cup (4 oz) shredded monterey jack cheese**  
**1 1/2 cups crushed tortilla chips**  
**1 cup sour cream**  
**3 green onions**  
**black olives**

Preheat oven to 350 degrees.

Cook beef in skillet until brown and drain. Reduce to medium heat. Add cream cheese, salt and chili powder. Simmer for five minutes.

Cook shells according to package directions. Toss shells with butter. Fill with beef mixture.

Arrange shells in greased 13x9-in casserole. Pour taco sauce over each shell. Cover dish with foil.

Bake for fifteen minutes. Uncover dish.

Top dish with cheeses and tortilla chips. Bake, uncovered, an additional fifteen minutes until bubbly.

Top with sour cream, onions and black olives.

Serve hot.

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Per Serving (excluding unknown items): 3997 Calories; 328g Fat (73.0% calories from fat); 170g Protein; 104g Carbohydrate; 11g Dietary Fiber; 866mg Cholesterol; 5822mg Sodium. Exchanges: 6 Grain(Starch); 21 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 53 Fat.