



TACO STUFFED PASTA SHELLS

Recipe adapted from Pillsbury

INGREDIENTS

- 1 pound of ground beef
- 8 jumbo pasta shells
- 1 package of taco seasoning
- 1 can fire roasted diced tomatoes, undrained
- 1 package of 8oz shredded taco blend cheese
- 1 can (6oz) can of enchilada sauce
- For garnishing,
 - Sour Cream
 - Cilantro
 - Diced green onion
 - Tortilla chips

DIRECTIONS

1. Heat oven to 350°F. Cook and drain pasta shells as directed on the box.
2. Meanwhile, in a nonstick skillet, cook beef over medium-high heat for 5 minutes, stirring frequently, until thoroughly cooked, and then drain. Add taco seasoning mix, 1/2 can of enchilada sauce, diced tomatoes, and 1 cup of shredded cheese; stir well until cheese is melted.
3. Use the remaining can of enchilada sauce and cover the bottom of an ungreased baking dish.
4. Fill each pasta shell with about 1 tablespoon beef mixture and place in the baking dish. Sprinkle with the remaining 1 cup cheese.
5. Bake 15 to 20 minutes or until heated through and cheese is melted. Serve warm.
6. Garnish with sour cream, cilantro, diced green onion, and/or crushed tortilla chips.

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