

Mexican Stuffed Shells

If you feel like preparing a dish that tastes better than it looks, try this mexican stuffed shells. They're so delicious and easy to make! Here's the recipe!

You'll Need:

- 1 lb of ground beef.
- 1 package of taco seasoning.
- 4 oz of cream cheese.
- 16 jumbo pasta shells.
- 1 $\frac{1}{2}$ cup of salsa.
- 1 cup of taco sauce.
- 1 cup of cheddar cheese.
- 1 cup of monterey jack.
- 3 green onions.
- 1 sour cream.

How to:

In a skillet, brown the ground beef and season it with taco seasoning. Mix in the cream cheese and simmer covered until the cheese melts. Blend well and let cool.

Cook the pasta according to package instructions and set the shells individually on the baking sheet cutting the board so they do not stick together.

Pour the salsa on the baking dish. Stuff the shells with the beef mixture and arrange in the baking dish over the salsa. Pour the taco sauce over the top and cover the dish with foil.

In a preheated oven to 350° bake for 30 minutes.

Take out the dish and add the shredded cheese and return to the oven for 10 to 15 minutes uncovered.

Top with green onions and sour cream et Voila!

Simple,easy and yummy! This super delicious dish is fit for a

family meal! Give it a shot and let me know what you think.