

Treasure Barrel

Beef Stuffed Shells – Creamy Ricotta Filling

20 min Prep time	**35 min** Cook time	**55 min** Total time
4 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 24 jumbo pasta shells
- [ ] 2 cups ricotta cheese
- [ ] 1 cup shredded mozzarella
- [ ] 1/2 cup grated Parmesan
- [ ] 1 egg
- [ ] 2 cups tomato sauce
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp dried oregano
- [ ] Fresh basil leaves for garnish

Instructions

1. Preheat the oven to 375°F (190°C). Bring a large pot of salted water to a boil, add the shells and cook until al dente, about 7 minutes; drain and set aside.
2. In a skillet over medium heat, add a drizzle of olive oil, then brown the ground beef with garlic, oregano, salt, and pepper until fully cooked. Drain excess fat, then stir in half of the tomato sauce and let simmer for 5 minutes.
3. In a bowl, combine ricotta, egg, half of the Parmesan, and a pinch of nutmeg; mix until smooth. Fold in the cooked beef mixture and half of the mozzarella.
4. Stuff each shell with the beef-ricotta filling, arranging them snugly in a greased 9x13-inch baking dish. Pour the remaining tomato sauce over the top, then sprinkle with the remaining mozzarella and Parmesan.
5. Cover the dish with foil and bake for 20 minutes. Remove the foil and bake an additional 10-12 minutes, until the cheese is golden and bubbling.
6. Let rest for 5 minutes, garnish with fresh basil, and serve warm.

Nutrition per serving

420 kcal	28 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, stir in a splash of water before baking.
- For extra flavor, add a teaspoon of smoked paprika to the beef.
- You can prepare the stuffed shells a day ahead and keep them covered in the fridge.