

Chicken Taco Stuffed Shells

Recipe By SWEET MEMORIES

SERVES: 8 (4 SHELLS EACH)



INGREDIENTS:

- ☐ 1 (12 oz.) package jumbo pasta shells, *cooked al dente*
- ☐ 3 cups rotisserie chicken, *shredded*
- ☐ 2 tbsp. taco seasoning, *from packet*
- ☐ 8 oz. cream cheese, *at room temp*
- ☐ 1 cup canned corn, *drained or ½ can black beans and ½ can corn, drained*
- ☐ ½ cup mild cheddar cheese, *shredded*
- ☐ 1 cup mild jarred salsa plus extra *for topping*
- ☐ 1 cup shredded sharp cheddar, *sometimes called Mexican cheese*
- ☐ ½ cup sour cream, *for topping*
- ☐ 1 tomato, *diced, for topping*

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F.
- ☐ 2. Cook pasta until al dente, per package instructions. Drain.
- ☐ 3. In a large bowl, combine the chicken, taco seasoning, cream cheese, corn, cheddar cheeses, and salsa.
- ☐ 4. Stuff each jumbo shell with the chicken mixture and place in a greased 9x13 baking dish.
- ☐ 5. Top with the shredded sharp (Mexican) cheese. Bake for 15-20 minutes, or until bubbly.
- ☐ 6. Dollop with sour cream and sprinkle with diced tomatoes.

Only 411 calories per serving.

As a means to stay fit and healthy, John and Patty have recently expanded their focus. These dishes are designed to Delight Your Tastebuds, while Decreasing Your Waistline.

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