



Taco Stuffed Shells

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 6-8

INGREDIENTS:

- ☐ 1 lbs. ground beef
- ☐ 12 oz. jumbo pasta shells
- ☐ 1 oz. Laura Lynn taco seasoning
- ☐ 1 can of corn
- ☐ 1 can black beans
- ☐ 1 cup of pico de gallo
- ☐ 1/2 cup of Laura Lynn mild salsa
- ☐ 1 cup shredded cheddar cheese

DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Cook pasta shells according to the directions on the package; drain and rinse.
- ☐ 3. Cook ground beef in a skillet. Drain grease.
- ☐ 4. Add corn, black beans, pico de gallo, and salsa to the ground beef. Stir in taco seasoning.
- ☐ 5. Spray a baking dish with non-stick spray.
- ☐ 6. Spoon meat mixture into pasta shells and place in baking dish.
- ☐ 7. Top with Laura Lynn mild salsa and cheddar cheese.
- ☐ 8. Cover with aluminum foil and bake for about 20 minutes.
- ☐ 9. Remove from oven and top with your favorite taco toppings.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!