

# From our kitchen to yours



## Mexican Stuffed Pasta Shells

*Courtesy of Betty Crocker Recipes*

**PREP TIME: 25 min**    **COOK TIME: 20 min**    **TOTAL TIME: 55 min**    **YIELDS: 6 servings**

### Ingredients:

12	uncooked jumbo pasta shells	1/2 cup	crushed corn chips
1	medium onion, finely chopped	4	green onions, sliced
1	pound lean ground beef	1/2 cup	sour cream
1 1/2 tsp	chili powder		
3 oz.	cream cheese		
3/4 cup	Old El Paso™ taco sauce		
1 cup	chedded Colby-Monterey Jack Cheese		

### Directions:

Heat oven to 350F. Spray 9-inch square baking dish with cooking spray. Cook and drain pasta shells as directed on package.

In a 10-inch skillet, cook ground beef and onion over medium-high heat 5-6 minutes, stirring occasionally, until beef is brown; drain.

Stir chili powder, cream cheese and 1/4 cup of the taco sauce into the beef mixture. Heat over medium-low heat 2-3 minutes, stirring occasionally, until cheese is melted. Remove from heat.

Fill pasta shells with beef mixture, using about 2 tablespoons for each shell. Place filled shells in dish. Pour remaining taco sauce over shells.

Cover; bake 20 minutes. Remove dish from oven; uncover. Sprinkle cheese and corn chips over shells. Bake about 10 minutes longer or until cheese is melted. Garnish pasta shells with sour cream and green onions.

