

Mexican Stuffed Pasta Shells

Here is the link for the original recipe.

<https://kitchmenow.com/mexican-stuffed-pasta-shells-recipe/?fbclid=IwAR2BohCtfP9nPd-JlXeqDOHRr9xYQWdRMwWuzHVBwATrJS7R2ifh1szYnHk>

Below is the recipe the way I interpreted it.

Ground Beef 1 lb

1 medium onion, chopped

2 tablespoons taco seasoning

4 oz cream cheese

1 package jumbo pasta shells (I used a 12 oz box)

10 oz enchilada sauce

1 cup salsa

1 ¼ cups cheddar cheese

½ cup mozzarella cheese

Instructions:

Preheat oven to 350°F.

- Fill a large pot with water and bring it to a rolling boil. Add shells and follow the cooking instructions on the package of the shells. When done, drain and rinse and set aside.
- Meanwhile, cook ground beef and onions until well browned. Stir in the taco seasoning, salt and pepper to taste, and the cream cheese. Stir the meat mixture together until cream cheese is melted and set aside.
- Combine the salsa and enchilada sauce in a small bowl.
- Combine the two cheeses together and set aside.
- Select a sheet pan the size of which will fit about 36 shells. Spray with cooking oil. Use about ¾ cup of the sauce to coat the bottom of the sheet pan.
- Arrange the shells in the sheet pan and fill each shell with about a tablespoon of the meat mixture. Drizzle the remaining sauce over each shell.
- Cover the pan with a foil tent and bake for 30 minutes. Remove the foil and place about a tablespoon of cheese on each shell. Bake for an additional 10 minutes until cheese is melted and bubbly.

To prepare for taking on the trail

- Cool shells completely after removing them from the oven.
- Place each shell on a large baking sheet making shells do not touch and freeze.
- When shells are frozen, remove them from the baking sheet and place in a plastic bag.
- Return to the freezer. Shells can then be used as needed for trail meals.