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Mexican Stuffed Shells Recipe

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MEXICAN STUFFED SHELLS RECIPE

Ingredients

- 1 yellow (sweet) onion, diced
- 1 Tablespoon (Tbsp) olive oil
- 1 pound (lb) ground turkey or beef
- 3 generous Tablespoons (Tbsp) Cherchies® Select Grilling Rub & Seasoning Blend
- 1 Tablespoon (Tbsp) Minor's Beef Base, dissolved in 1/4 cup of water (could substitute 1 beef bouillon cube dissolved in 1/4 cup water or 1/4 cup prepared beef broth)
- 2 cups of your favorite salsa or pico de gayo, divided in half (Cherchies® Black Bean & Corn Salsa or Cherchies® Vidalia Onion Peach Salsa are our favorites)
- 1 jar Cherchies® Pretty Hot Peppers
- 1 15.5 oz. can black beans, drained and rinsed
- 1/2 cup shredded Mexican Cheese blend, plus another cup for topping
- Jumbo Pasta Shells (enough to fit in 8 x 11 baking dish), cooked according to package directions, 5 minutes under cooking time.
- 1/4 cup Taco sauce (found in Mexican isle of grocery store)
- small can sliced black olives, drained
- 4 green onions, sliced (optional for garnish)



Preparation

1. Preheat oven to 350 degrees.
2. In a large skillet, sauté onion in olive oil on medium-low heat until translucent. After onion has cooked, add ground meat, Cherchies® Select Grilling Rub & Seasoning Blend, and beef base or bouillon mixed in water.
3. Turn heat to low and simmer meat until no longer pink. While meat is cooking, cook pasta according to package directions minus 6 minutes, and drain and set aside.

(Shells are easier to fill when they are al dente, plus they won't get mushy when cooked in the oven).

4. As meat finishes cooking, add Cherchies® Pretty Hot Peppers, 1 cup of salsa/pico de gallo, and the can of black beans to the mixture, stir, and cook for a few more minutes. Next, add 1/2 cup shredded cheese to the meat mixture and stir until melted. Turn off heat and allow the meat to cool for ten minutes. (This will make filling the shells easier).
5. To a 9x13 baking dish, add the other cup of salsa/pico de gallo, and spread evenly in the pan. After meat and shells have cooled slightly, hold individual shells in hand and fill shells with meat mixture and carefully place in baking dish.
6. Drizzle Taco sauce over shells, then sprinkle remaining 1 cup of cheese over shells. Bake in the oven for 15-20 minutes, or until bubbly and cheese is melted.
7. Garnish with chopped green onions and olives (optional) and serve!
8. Enjoy!