

Maine Arts Camp

Recipe Name: Mexican Stuffed Shells

Chef: Charles Limoggio CEC

Preparation Time:

Servings: 6-8

Portion Size 2-3 shells

Quantity	Unit	Ingredient Name	Prep Notes
1	Pound	Lean ground beef	
1	Tablespoon	Southwestern seasoning	
4	Ounces	Cream cheese	
1 ½	Cups	Cooked rice	½ cup more if drier is desired
½	Cup	Petite diced tomatoes	Drained
14-16	Jumbo	Pasta shells	
1 ½	Cups	Salsa	
1	Cup	Shredded cheddar cheese	
½	Cup	Shredded pepper jack cheese	
3	Fresh	Scallions	Sliced thin

Procedure: Preheat oven to 350 degrees

1. Cook beef in a frying pan to break up. Add southwestern seasoning and cream cheese, and cook covered until cheese is melted. Blend well. Add rice and tomatoes, cook an additional 5 minutes and set aside to cool.
2. While beef is cooking, cook shells according to package directions, drain, cool and set out separated on a cookie sheet or cutting board to keep them from sticking together.
3. Pour salsa into the bottom of a 9X13 baking dish. Stuff shells with meat mixture. Place into pans open side up. Cover shells with the cheese.
3. Cover with foil and bake for 30 minutes. Top with sliced scallions. Serve with sour cream and/or more salsa

Notes: You can easily vary the heat by adding jalapenos, using spicy salsa. If milder is desired, simply increase cheddar to 1 ½ cups and eliminate pepper jack and use a mild salsa.