

Mexican Style Stuffed Shells with Salsa Roja

- Prep 5 min
- Total 1 hr 10 min
- Ingredients 12
- Servings 24

1 box (12 oz) jumbo shells
1 lb ground beef
4 tablespoons Old El Paso™ taco seasoning mix
1 can (14.5 oz) roasted tomatoes, chopped
1 Serrano pepper
1/4 white onion
1 fresh oregano sprig
2 garlic cloves
1 teaspoon salt
8 fresh cilantro sprigs
1 cup water
2 cups Monterrey Jack cheese, grated



1. Preheat oven to 400° F.
 2. For the shells: Cook pasta per the instructions on the box, approximately for 9 minutes.
 3. For the filling: Combine ground beef with taco seasoning and cook on medium-high heat until the meat is browned.
 4. For the sauce: In a blender, combine tomatoes, Serrano pepper, onion, oregano, garlic, salt, cilantro and water and process until smooth. Add 1/2 of the sauce over the meat. Set the other half aside.
 5. To bake: Once pasta is cooked, drain water and let cool for a few minutes until you can handle it without burning yourself. Add 1 cup of the sauce to the bottom of a baking dish.
 6. Take one pasta shell, fill with 1 tablespoon ground beef and a little grated cheese. Place in the baking dish. Repeat the process with remaining shells and meat.
- Pour remaining sauce over shells and sprinkle with grated cheese. Cover with aluminum foil and bake for 25-30.

- 8 Remove from oven. Serve and enjoy!