

Taco-Stuffed Pasta Shells

- 35 min prep time
 - 55 min total time
 - 7 ingredients
 - 8 servings
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- 8 oz uncooked jumbo pasta shells (about 24 shells from 12-oz box)
 - 1 lb lean (at least 80%) ground beef
 - 1 package (1 oz) Old El Paso™ taco seasoning mix
 - 1 can (14.5 oz) Muir Glen™ organic fire roasted crushed tomatoes, undrained
 - 1 package (8 oz) shredded Mexican cheese blend (2 cups)
 - 1 cup diced plum (Roma) tomatoes
 - 1/4 cup chopped fresh cilantro



1. Heat oven to 350°F. Cook and drain pasta shells as directed on box.
2. Meanwhile, in 12-inch nonstick skillet, cook beef over medium-high heat 5 minutes, stirring frequently, until thoroughly cooked; drain.
3. Add taco seasoning mix, crushed tomatoes and 1 cup of the shredded cheese; stir well until cheese is melted.
4. Fill each pasta shell with about 1 tablespoon beef mixture; place in ungreased 13 x 9 inch (3-quart) glass baking dish.
5. Top filled shells with plum tomatoes and chopped cilantro; sprinkle with remaining 1 cup cheese.
6. Bake 15 to 20 minutes or until heated through and cheese is melted. Serve warm.