

Baked Unstuffed Shells

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Hi Guys,

It's that week between Christmas and New year when I don't know what day it is, or what time zone am in. This time of year *I need comfort food.*

And the comfort comes in the form of this Baked Unstuffed Shells recipe. Jumbo shells, ground beef, and cheese in my real easy marinara sauce is baked to a golden, cheesy deliciousness family and friends will crave.

Baked pasta dishes are one of the most comforting meals this time of year and this recipe is one of my favorites!!

Why This Baked Unstuffed Shells recipe is one of my favorites

I love this Baked Unstuffed Shells recipe, because first and most importantly it's easy. You don't have to stuff the shells, some stuff themselves when you mix it altogether.

Another reason I like this recipe, it comes together pretty quickly if you have a prep plan in place

Third this Baked Unstuffed Shell recipe can be made ahead of time, kept in the refrigerator and baked the day you plan to serve it. In fact you can make this recipe and freeze it for ready made meals, on busy weeknights.

When you think of this recipe, think pasta casserole and who doesn't love a pasta casserole that can go from freezer to

oven to table?

Serve and bake it in a beautiful white casserole dish that goes from oven to table and will look pretty on your table.

If you Make this Baked Unstuffed Shells recipe please leave me a comment and please don't forget to tag me on Instagram.

I love hearing from you it's my favorite part!!!

Ingredients

- 1 lb. large shells
- 1 lb. lean ground beef
- 4 cups my real easy marinara sauce
- 1 cup water
- 1 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups shredded mozzarella
- 1 cup grated parmesan
- 1/4 cup each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Pre heat oven to 375 degrees
2. In a large saute pan saute the onion and garlic until tender and just beginning to brown
3. Add the ground beef salt and pepper now saute until brown drain fat
4. Add my real easy marinara sauce and water
5. Add the pasta shells simmer for 10 minutes
6. Add the cheeses and herbs
7. Transfer to an oven proof casserole dish
8. Top with additional mozzarella and parmesan
9. Bake covered for 20 minutes uncover and bake 10 more

minutes or until golden brown and bubbly. ENJOY!!!!