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When you're craving a cozy, cheesy pasta dish that feels like a warm hug, these cheesy stuffed shells are the answer. This Italian classic combines tender pasta shells filled with a creamy ricotta blend, topped with my rich Bolognese sauce and baked to a bubbly perfection. It's the kind of meal that brings everyone to the table wanting seconds.

One of the best things about this recipe is how make-ahead friendly it is. You can assemble the stuffed shells a day or two in advance, store them in the fridge, and simply bake when you're ready to serve. It's also freezer-friendly, making it perfect for meal prepping or having a ready-made meal for busy nights. I'm using my rich Bolognese sauce for extra heartiness, but you can easily keep it vegetarian by using my easy marinara sauce instead. Whether you're planning for a weeknight dinner or hosting family and friends, these easy cheesy stuffed shells bring all the Italian flavors with minimal effort.

Why you will love this easy cheesy stuffed shell recipe

Simple ingredients: You probably have most of them in your pantry or fridge.

Make ahead friendly: Perfect for prepping ahead and popping it in the oven when needed.

Customizable: Add cooked ground beef or Italian sausage to the filling for a twist.

These easy cheesy stuffed shells are the perfect blend of creamy, hearty, and comforting – everything you want in a classic Italian meal. Whether you make them ahead for a busy night, serve them to guests for a cozy gathering, or freeze a batch for those days when you need something quick and delicious. With the option to keep it vegetarian with my easy marinara sauce or add a rich Bolognese sauce, these stuffed shells are as versatile as they are delicious.

Serve them with a simple salad and garlic bread and you have a meal that feels like a warm hug from your kitchen. I hope this recipe brings as much comfort to your home as it does my. Buon appetito!!!!

Ingredients

- 4 cups my Bolognese sauce
- 1 Lb. large shells
- 3 cups ricotta cheese
- 1 cup grated parmesan cheese
- 2 cups shredded mozzarella divided
- 1 egg
- 2 Tbsp. chopped Italian parsley

Instructions

1. Start by cooking the shells in salted boiling water *al dente*
2. In a bowl mix the ricotta, spinach, parsley, egg, 1/2 the amount of parmesan and 1/2 the amount of mozzarella. Salt and pepper to taste
3. Fill a pastry bag or use a spoon to fill the precooked shells with the ricotta filling
4. Line an oven proof casserole dish with half of the Bolognese sauce. Place the stuffed shells in a single layer on top. Top the shells with the remaining Bolognese sauce, and the remaining parmesan and

mozzarella cheese.

5. Bake in a preheated 375- degree oven for 30- 40 minutes, or until the cheese is bubbly. ENJOY!!!