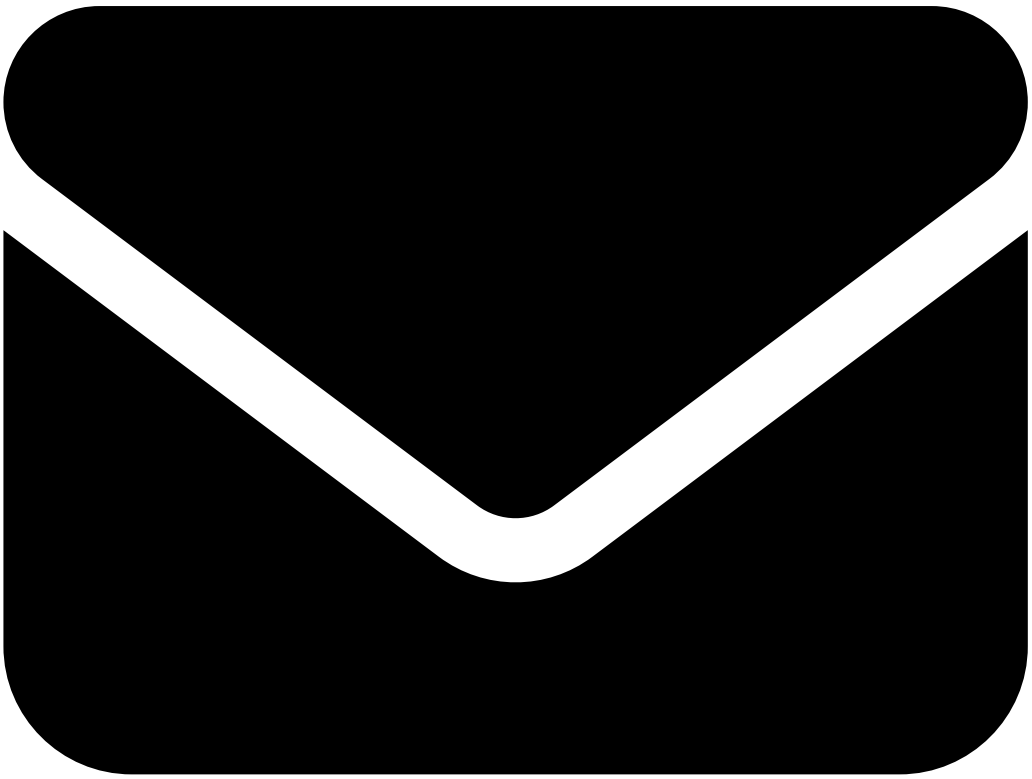
Italian Ground Beef and Ricotta Stuffed Shells

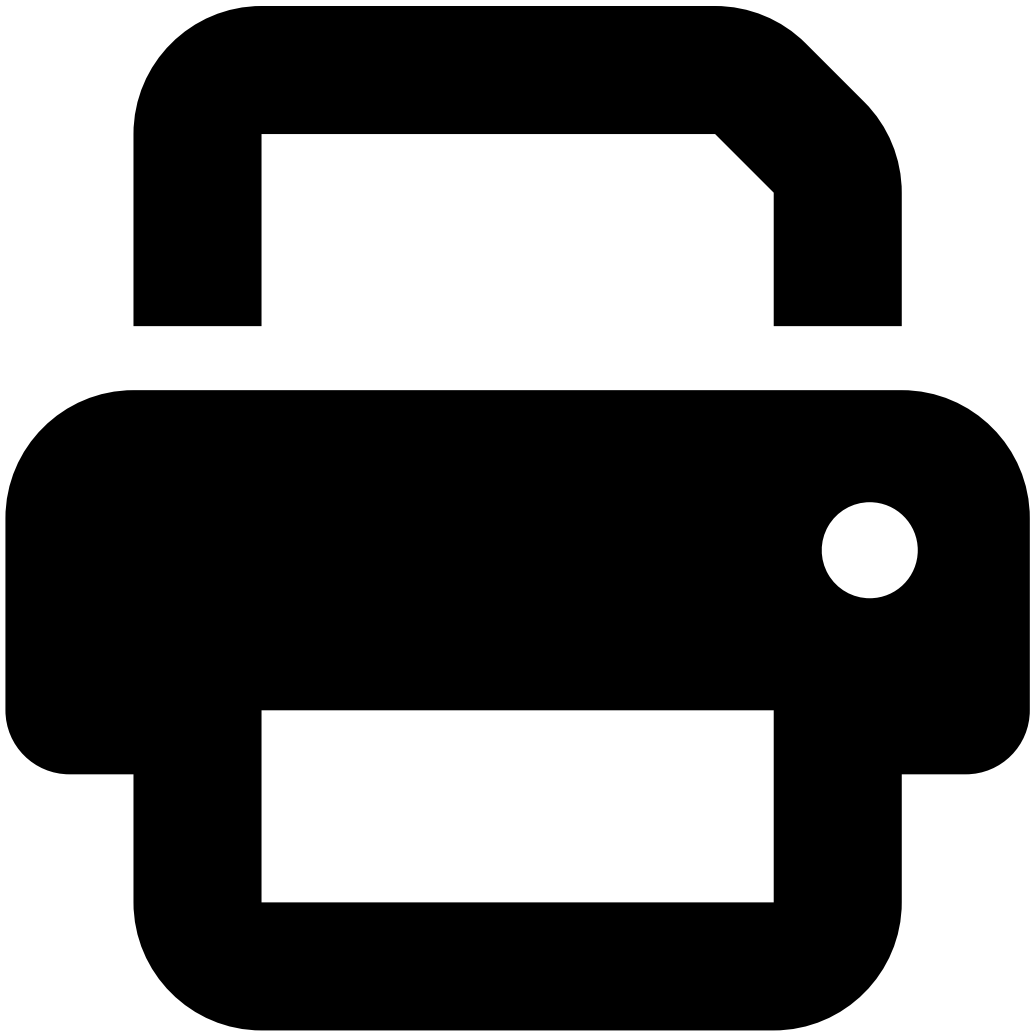
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There’s something about a baked pasta dish that always feels like home, and these Ground Beef and Ricotta Stuffed Shells are one of those recipes everyone looks forward to. Jumbo pasta shells are filled with a savory mixture of seasoned ground beef, creamy ricotta, Parmesan, and herbs, then nestled into my homemade marinara sauce and baked until hot, bubbly, and delicious.

I love recipes like this because they bring together simple Italian ingredients and turn them into something special. The combination of the hearty beef filling, creamy cheese, and rich tomato sauce makes every bite comforting and satisfying.

Whether you’re making Sunday dinner for the family, preparing a meal ahead of time, or looking for a comforting Italian dinner, these stuffed shells are always a wonderful choice.

Why You’ll Love These Ground Beef Stuffed Shells

- **Classic Italian-American comfort food:** A delicious combination of pasta, beef, ricotta, and marinara.
- **A hearty filling:** Ground beef adds wonderful flavor and makes these shells extra satisfying.
- **Creamy and cheesy:** Ricotta and Parmesan create a rich, flavorful filling.
- **Perfect for entertaining:** Prepare them ahead and bake when you’re ready to serve.
- **Family-friendly:** This is one of those baked pasta dishes that everyone can enjoy.

Good to Know Before You Start

- **Don’t overcook the pasta:** Cook the jumbo shells just until al dente. They will continue cooking in the oven.
- **Drain the ground beef:** Remove excess grease after browning so your filling doesn’t become oily.
- **Use good marinara sauce:** Homemade marinara gives this dish wonderful flavor, but a good-quality store-bought sauce works too.
- **Let the filling cool slightly:** This makes stuffing the shells easier and prevents the ricotta mixture from becoming too warm.
- **Don’t skimp on the sauce:** Spread a generous layer on the bottom of your baking dish to keep the shells moist while baking.

Chef’s Tips

For the best flavor, season your ground beef while browning it with garlic, salt, pepper, and Italian herbs. Let it cool

slightly before combining it with the ricotta.

I also like to reserve a little extra Parmesan to sprinkle over the top before baking. For an extra cheesy finish, add some shredded mozzarella during the last few minutes of baking.

Can You Make Stuffed Shells Ahead of Time?

Absolutely! These stuffed shells are a wonderful make-ahead meal. Assemble the shells completely, cover the baking dish tightly, and refrigerate until you're ready to bake.

If baking straight from the refrigerator, allow a little extra time in the oven. Make sure the center is heated through before serving.

What to Serve with Ground Beef Stuffed Shells

These stuffed shells are hearty enough to be the star of dinner. I like serving them with:

- Italian garlic bread
- A simple Italian green salad
- Roasted broccoli or seasonal vegetables
- A side of sautéed Swiss chard with garlic and olive oil

Let's Make Dinner!

If you love comforting Italian pasta dishes, I hope you'll give these Ground Beef and Ricotta Stuffed Shells a try. They're filled with flavor, easy to prepare, and even better when shared around the dinner table.

If you make this recipe, I’d love to hear what you think! Leave a comment and rating below, and don’t forget to share your photos with me.

More Italian Pasta Recipes to Try

If you enjoy baked pasta and traditional Italian comfort food, you might also like:

- My Cheesy Stuffed Shells
- Sausage Stuffed Shells with Béchamel Sauce
- Baked Rigatoni
- Lasagna with Homemade Meat Sauce

[Insert links to your existing recipes.]

Kitchen Tools I Recommend

A few kitchen essentials make preparing this recipe easier:

- Large pasta pot for cooking the shells
- Large skillet for browning the ground beef
- Mixing bowls for preparing the ricotta filling
- Large baking dish for assembling and baking the shells

Ground Beef and Ricotta Stuffed Shells with Marinara Sauce



These Ground Beef and Ricotta Stuffed Shells are filled with seasoned ground beef, creamy ricotta, mozzarella, and Parmesan cheese. Topped with homemade marinara sauce and baked until hot and bubbly, this comforting Italian-American pasta dish is perfect for family dinners, Sunday suppers, or make-ahead meals.

- 1 box jumbo pasta shells
- 1 lb. lean ground beef
- 1 lb. ricotta cheese
- 1 large egg
- 1 cup shredded mozzarella cheese
- 1/2 cup freshly grated Parmesan cheese
- 3 cups my easy marinara sauce
- 2 cloves garlic, minced
- 1/2 cup fresh Italian parsley, chopped
- Salt and black pepper, to taste
- Additional Parmesan for topping

1. Preheat oven to 375°F.
2. Bring a large pot of salted water to a boil. Cook jumbo shells until just under al dente according to package directions. Drain and set aside to cool.
3. Heat a large skillet over medium heat. Add ground beef and cook until browned, breaking it apart as it cooks. Drain excess grease.
4. Add minced garlic, , salt, and pepper. Cook for another

minute. Remove from heat and allow to cool slightly.

5. In a large mixing bowl, combine ricotta, egg, mozzarella, Parmesan, parsley, and cooled ground beef. Mix until well combined.

6. Spread approximately 1 cup of marinara sauce over the bottom of a baking dish.

7. Carefully fill each pasta shell with the beef and ricotta mixture. Arrange the shells in the prepared baking dish.

8. Spoon the remaining marinara sauce over the stuffed shells.

   Cover with foil and bake for 25 minutes.

9. Remove the foil and bake for another 10 minutes, until hot and bubbly.

Notes Cook the shells just until under al dente so they hold their shape when stuffed. Allow the ground beef to cool slightly before mixing it with the ricotta. Add extra marinara sauce if you prefer your stuffed shells saucier. Stuffed shells can be assembled ahead of time and refrigerated until ready to bake. Store leftovers in an airtight container in the refrigerator for up to 3–4 days.
Main Course
American, Italian
Ground Beef and Ricotta Stuffed Shells