



TACO FILLED PASTA SHELLS

From the kitchen of Mom Dudley

Ingredients:

2 lb Ground Beef
2 envelopes Taco Seasoning mix
1 8 oz Cream Cheese -- Cubed
24 Jumbo Pasta Shells
1/4 cup Margarine -- melted
1 cup Salsa
1 cup Taco Sauce
1 cup Cheddar cheese -- shredded
1 cup Mozzarella cheese --
shredded
1 1/2 cups Tortilla Chips --
Crushed
1 cup Sour Cream
3 Green Onions - chopped, optional

Directions:

In a skillet, brown beef, drain. Add taco seasoning and prepare according to package directions. Add cream cheese, cover and simmer for 5 - 10 minutes or until melted. Transfer to a bowl, chill for 1 hour.

Cook pasta according to package; drain. Gently toss with margarine.

In a greased 9" baking dish, spoon salsa in a thin layer. Fill each shell with about 3 Tablespoons of meat mixture and lay in baking dish. Top with stuffed shells and taco sauce.

Cover and bake at 350 degrees for 30 minutes or longer.

Uncover, Sprinkle cheeses and chips; Bake 15 minutes longer or until heated through.

Serve with sour cream and onions.