

# Creamy Three-Cheese Beef Stuffed Shells

**Prep Time:** 20 minutes

**Cook Time:** 30 minutes

**Servings:** 6

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## Ingredients

- 1 lb ground beef
- 1 box (12 oz) jumbo pasta shells
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 1/2 cups marinara sauce
- 4 oz cream cheese, softened
- 1 cup heavy cream
- 1 1/2 cups shredded mozzarella cheese
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tsp Italian seasoning
- Optional: chopped basil or parsley

## Instructions

- 1 Preheat oven to 375°F.
- 2 Boil jumbo shells according to package directions until al dente. Drain and set aside.
- 3 In a large skillet over medium heat, cook ground beef and onion until browned. Drain excess grease.
- 4 Add garlic and cook 30 seconds.
- 5 Reduce heat to low. Stir in cream cheese until melted and smooth.
- 6 Add heavy cream, salt, pepper, and Italian seasoning. Simmer 3–4 minutes until slightly thickened.
- 7 Spread 1/2 cup marinara in the bottom of a 9x13 baking dish.
- 8 Fill each shell with the creamy beef mixture and place in dish.
- 9 Top with remaining marinara and sprinkle mozzarella evenly over the top.

10 Bake for 25–30 minutes until bubbly and golden.

11 Let rest 5–10 minutes before serving. Garnish if desired.