



**Palatable**

# Cheese Stuffed Shells With Alfredo Sauce

🕒 Prep: 15m · Cook: 35m · Total: 50m

👤 5

## Ingredients

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- 12 oz box jumbo shells
- 15 oz ricotta
- 2 eggs
- 2 cups shredded mozzarella, divided
- 1 cup shredded Parmesan
- 1 tsp garlic powder
- 1 tsp oregano
- 2 cups Alfredo sauce
- Ground black pepper
- Fresh parsley, optional

## Instructions

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1. Cook jumbo shells according to the instructions on the package.
2. Mix together ricotta, eggs, one cup of shredded mozzarella, Parmesan, garlic powder and oregano.
3. Fill as many of the shells as you can with the cheese mixture using a large spoon.
4. Put the stuffed shells into a greased 3-quart casserole dish or a 9x13 inch pan and cover with Alfredo sauce.
5. Top with one cup shredded mozzarella.
6. Cover with foil and bake at 375 degrees for 30-35 minutes, until bubbly.
7. Sprinkle with ground black pepper and fresh parsley.

🔗 Source : <https://www.thegunnysack.com/cheese-stuffed-shells-with-alfredo-sauce/>