

Stuffed Taco Shell



Ingredients

18 jumbo pasta shells, uncooked
1½ lb. plant-based beef
2 tsp. chili powder
3 oz. fat-free cream cheese
1 16-oz. bottle taco sauce, divided
¾ cup shredded Mexican cheese blend, divided
Tortilla chips, coarsely crushed

Instructions

Preheat oven to 350 degrees F. Cook pasta according to package directions. Drain, rinse in cold water, and drain again.

While pasta is cooking, add beef to a large skillet and cook on medium-high heat until no longer pink, about 6-8 minutes. Stir in chili powder, cream cheese, and ½ cup taco sauce until blended. Mix in ¼ cup shredded cheese.

Spoon about 1½ tablespoons of filling into each shell. Place in casserole dish coated with cooking spray. Top with remaining taco sauce. Bake, covered, about 20 minutes. Sprinkle with remaining cheese and bake, uncovered, until cheese is melted, about 5 minutes. Sprinkle with chips. Makes 6 servings.

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