

Tacos In Pasta Shells

18 Jumbo pasta shells
2 tablespoons butter, melted
1-¼ lb. ground beef
3 ounces cream cheese and chives
1 teaspoon chili powder
¼ teaspoon salt
1 cup taco sauce
1 cup shredded Monterey Jack cheese
1 cup shredded cheddar Cheese
1-½ cups crushed tortilla chips
Chopped green onions and parsley for garnish

- 1.** Preheat oven to 350 degrees.

- 2.** Cook pasta shells according to pkg. directions. Drain and toss with melted butter or margarine.

- 3.** Brown ground beef, stirring to crumble; drain. Stir in cream cheese, chili powder, and salt; simmer 5 minutes.

- 4.** Fill shells with beef mixture. Arrange in greased 13 X 9 baking dish. Spoon taco sauce over shells. Cover and bake 15 minutes.

- 5.** Uncover; top with crushed tortilla chips and cheese. Bake for another 15 minutes longer. Sprinkle with green onions; garnish with parsley.

- 6.** Makes 4 - 6 main dish servings.

Source: Carol Frank | (Servings: 6)