



Palatable

Chicken-Bacon-Ranch Stuffed Shells

🕒 Prep: 30m · Cook: 1h 30m · Total: 2h

Ingredients

Shells

- 24 uncooked jumbo pasta shells (from 12-oz box)
- 1/4 cup butter
- 1/4 cup Gold Medal™ all-purpose flour
- 2 cups Progresso™ reduced sodium chicken broth (from 32-oz carton)
- 1/2 cup heavy whipping cream
- 1 package (8 oz) cream cheese, cubed
- 1 package (1 oz) ranch salad dressing & seasoning mix
- 2 cups chopped cooked chicken
- 1 package (10 oz) Cascadian Farm™ organic frozen cut leaf spinach, thawed, squeezed to drain
- 1 1/2 cups shredded Cheddar cheese (6 oz)
- 1/2 cup sliced green onions

Toppings

- 1 tablespoon butter
- 1/3 cup Progresso™ original panko crispy bread crumbs
- 1/2 cup chopped cooked bacon

Instructions

1. Heat oven to 350 degrees F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Cook and drain pasta shells as directed on box.
2. In 4-quart saucepan, melt 1/4 cup butter over medium heat. With whisk, stir in flour until smooth. Cook and stir 1 to 2 minutes or until mixture is smooth and bubbly.
3. In 4-cup glass measuring cup, mix broth and whipping cream. Gradually stir broth mixture into saucepan. Increase heat to medium-high; heat to boiling, stirring constantly. Boil and stir 1 minute; reduce heat to medium. Add cream cheese and cook until melted, beating occasionally. Remove from heat. Stir dressing mix into sauce mixture. Pour 1 cup of the sauce into bottom of baking dish, spreading to cover.
4. In medium bowl, mix 1 cup of the sauce, the chicken, spinach, 1 cup of the shredded cheese and 1/4 cup of the green onions.
5. Fill each pasta shell with a heaping tablespoonful chicken mixture; place in baking dish. Pour remaining sauce on top of shells. Cover; bake 35 to 40 minutes or until heated through. Sprinkle with remaining 1/2 cup shredded cheese; bake uncovered about 5 minutes or until cheese is melted.
6. Meanwhile, in 8-inch skillet, heat 1 tablespoon butter over medium heat. Add bread crumbs; stir to

coat. Cook and stir 2 to 4 minutes or until golden brown.

7. Before serving, top shells with bacon, bread crumbs and remaining 1/4 cup green onions.

Notes

#Tips

Covering with foil during baking helps keep pasta shells from crisping.

Shredded Colby-Monterey Jack cheese blend is a great substitute for Cheddar in this recipe.

 Source : <https://www.bettycrocker.com/recipes/chicken-bacon-ranch-stuffed-shells/eb050854-1c51-424a-a2b9-931a1fc0b79>