

Chicken-Bacon-Ranch Stuffed Shells

Ingredients

- Shells
 - 24 uncooked jumbo pasta shells (from 12-oz box)
 - ¼ cup butter
 - ¼ cup Gold Medal™ all-purpose flour
 - 2 cups Progresso™ reduced sodium chicken broth (from 32-oz carton)
 - ½ 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 ½ cups shredded Cheddar cheese (6 oz)
 - ½ cup sliced green onions
- Toppings
 - 1 tablespoon butter
 - ⅓ cup Progresso™ original panko crispy bread crumbs
 - ½ cup chopped cooked bacon

Directions

1. Heat oven to 350°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 ¼ 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 ¼ 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 ½ 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.

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.

Prep Time: 30 Min	Cook Time: 1 hr 30 min	Total Time: 2 hr	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/chicken-bacon-ranch-stuffed-shells/eb050854-1c51-424a-a2b9-931a1fcf0b79>
