



Chicken Alfredo Stuffed Shells

ingredients

- 12 ounce box jumbo pasta shells
- 2½ cups cooked chicken , shredded
- 1½ cups fresh broccoli , steamed and chopped

Alfredo sauce:

- 3 Tablespoons unsalted butter
- 3 cloves garlic , minced
- 1 cup heavy whipping cream
- 1¼ cups whole milk
- ⅔ cup grated parmesan cheese
- ¾ cup shredded mozzarella cheese, divided
- 2 large egg yolks, beaten
- salt and fresh ground pepper, to taste

directions

- Cook pasta according to directions, just until al dente.
- Combine butter, garlic, heavy cream and milk in a saucepan over medium heat.
- Bring to a simmer.
- Beat egg yolks in a small bowl. Add a spoonful of the hot milk mixture to the eggs, stirring to temper the eggs. Repeat with several more spoonfuls.
- Slowly add the egg mixture to the saucepan and stir to combine. Remove from heat.
- Stir in Parmesan cheese and mozzarella.
- Season with salt and pepper, to taste.
- In a large mixing bowl toss together chicken, broccoli, and ½ cup alfredo sauce.

continued next page



Chicken Alfredo Stuffed Shells

continued

- Add a spoonful of alfredo sauce to the bottom of a 9×13" pan. Fill shells with a large spoonful of chicken and broccoli mixture and place in prepared pan.
- Pour remaining alfredo sauce evenly over the shells. Sprinkle with remaining ½ cup mozzarella cheese.
- Bake at 350° F for about 25 minutes or until warm and bubbly.

