

# PESTO CHICKEN PASTA SHELLS

12-16 Jumbo pasta shells  
4oz cream cheese, softened  
1 cup freshly grated Parmesan  
+ ¼ cup for topping  
3 Tbsp prepared pesto  
2 cups shredded cooked chicken  
2 cloves garlic, minced  
salt and pepper to taste



1. In a large pot over high heat, boil water and prepare pasta shells as directed on package. Cook pasta shells only until al dente. Drain the pasta shells and set aside.
2. In a large bowl, combine the rest of the ingredients except the ¼ cup of cheese for the topping. Fill the pasta shells with the filling and place in a baking dish. Sprinkle the remaining ¼ cup of cheese over filled shells.
3. Preheat oven to 350 and bake shells uncovered for 30 minutes or until shells are bubbling hot and cheese melts. \*Optional, pour pasta sauce on top before baking.

## TO MAKE AHEAD / FREEZE

Prepare as directed but place filled shells in an oven and freezer proof baking dish. Top with remaining ¼ cup of cheese over filled shells, cover and freeze.

When ready to prepare, defrost in the fridge. Bake at 350, uncovered for 35-40 minutes or until shells are bubbling hot. \*Optional, pour pasta sauce on top before baking.