



IN PARTNERSHIP WITH



MAKE-AHEAD UNSTUFFED SHELLS

SERVINGS: 6 | PREP TIME: 30 MINS | COOK TIME: 45 MINS

- Cook pasta as directed on package, omitting salt. Meanwhile, brown meat in large skillet; drain. Stir in pasta sauce; simmer on medium heat 2 min. Remove from heat.
- Drain pasta. Mix cream cheese spread, basil, Parmesan, milk and Italian seasoning in large bowl until blended; stir in pasta. Spread half the meat sauce onto bottom of 13x9-inch baking dish sprayed with cooking spray; cover with layers of pasta mixture and remaining meat sauce. Sprinkle with mozzarella; cover with Reynolds Wrap® Aluminum Foil. Refrigerate up to 24 hours.
- Heat oven to 375°F. Bake casserole, covered, 40 to 45 min. or until heated through, uncovering after 30 min.

RECIPE PROVIDED BY
[KRAFTRECIPES.COM](https://www.kraftrecipes.com)

- 4 cups medium pasta shells, uncooked
- 1 pound extra-lean ground beef
- 1 jar (24 ounces) CLASSICO Tomato and Basil Pasta Sauce
- 1 tub (8 ounces) PHILADELPHIA Cream Cheese Spread
- 1/3 cup chopped fresh basil
- 1/4 cup KRAFT Grated Parmesan Cheese
- 2 TBSP. milk
- 1/2 tsp. Italian seasoning
- 1-1/2 cups KRAFT Shredded Mozzarella Cheese with a TOUCH OF PHILADELPHIA