

# Manicotti



Rated: ★★★★★

Submitted By: Anny  
Photo By: GodivaGirl

Prep Time: 30  
Minutes  
Cook Time: 45  
Minutes

Ready In: 1 Hour 15  
Minutes  
Servings: 4

" This has all the good stuff - ricotta, mozzarella, eggs and parmesan. Season with salt and pepper and stuff this yummy stuffing into pre-cooked manicotti. Pour on your favorite tomato sauce and bake."

### INGREDIENTS:

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| 1 pint part-skim ricotta cheese     | salt to taste                    |
| 8 ounces shredded mozzarella cheese | ground black pepper to taste     |
| 3/4 cup grated Parmesan cheese      | 1 (16 ounce) jar spaghetti sauce |
| 2 eggs                              | 5 1/2 ounces manicotti pasta     |
| 1 teaspoon dried parsley            |                                  |

### DIRECTIONS:

1. Cook manicotti in boiling water until done. Drain, and rinse with cold water.
2. Preheat oven to 350 degrees F (175 degrees C).
3. In a large bowl, combine ricotta, mozzarella, and 1/2 cup Parmesan, eggs, parsley, and salt and pepper. Mix well.
4. Pour 1/2 cup sauce into an 11x17 inch baking dish. Fill each manicotti shell with 3 tablespoons cheese mixture, and arrange over sauce . Pour remaining sauce over top, and sprinkle with remaining Parmesan cheese.
5. Bake 45 minutes, or until bubbly.

ALL RIGHTS RESERVED © 2011 Allrecipes.com

Printed from Allrecipes.com 2/11/2011



replay ↺



Earn cash rewards without having to jump through hoops.

- Earn 1% cash back on all your purchases.
- No limits to the cash back you can earn.



Apply Now

Bank of America

