

# Stuffed Manicotti



PREPARATION TIME  
20 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
artichoke hearts



You can save money by substituting small curd cottage cheese for the ricotta cheese in this recipe. Drain the cottage cheese in a small-mesh strainer for at least 10 minutes before using.

## SHOPPING LIST

- tomato sauce
- ricotta cheese
- mozzarella cheese
- Parmesan cheese
- manicotti
- Italian seasoning

## ON HAND

- eggs
- basil
- garlic powder

## INGREDIENTS

- 12 jumbo manicotti shells
- 2 eggs, beaten
- 1 (15-ounce) container ricotta cheese
- 2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese, divided
- 1/2 teaspoon Italian seasoning
- 1 (15-ounce) can tomato sauce
- 1/2 teaspoon dried basil
- 1/4 teaspoon garlic powder

SERVES **4**

**COOKIN'**  
*Express*

- For a colorful presentation, use spinach-and tomato-flavored manicotti in addition to the plain.

## Make Ahead

Cook the manicotti through step 1 the night before. Toss with 1 tablespoon olive oil and refrigerate, covered, until ready to use.

**1** Cook pasta using package directions for half the time; drain, rinse and drain again. Set aside. Mix eggs, ricotta, mozzarella, 1/2 cup Parmesan and Italian seasoning in a bowl.



**3** Preheat oven to 350°F. Mix tomato sauce, basil, garlic powder and remaining Parmesan.



**4** Pour sauce over stuffed pasta. Sprinkle with remaining Parmesan. Bake for 20 minutes or until sauce is bubbly.

## ♦ VARIATION

*If you're in a hurry, use 1 jar prepared spaghetti sauce instead of the tomato sauce, basil and garlic powder.*



**2** Stuff pasta with cheese mixture and arrange in a large greased baking dish.