

Main Dish

Manicotti, Stuffed

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From: Jan Tooker

Serves: 16?

Feb 2010

Ingredients

1 15 oz Pkg Manicotti Pasta Shells

1 24 oz Jar Spaghetti Sauce

2 eggs, beaten

1 15 oz Pkg Ricotta Cheese

4 cups Mozerella Cheese, shredded, divided

1 cup Parmesean Cheese, shredded

1 Tbsp Parsley Flakes

Directions

Cook Manicotti. Rinse in cool water and drain.

Mix eggs, ricotta cheese, 3 cups mozzarella cheese, parmesean cheese, & parsley.

Pour a layer of spaghetti sauce in the bottom of a sprayed 9x13 pan.

Stuff manicotti shells with cheese mixture and place on sauce in pan. Pour remaining spaghetti sauce on top of stuffed manicotti shells. Top with remaining mozerella cheese.

Cover and bake at 350 degrees for 30 minutes. Uncover and bake another 8 - 10 minutes until cheese melts.