

Stuffed Manicotti

June 10th, 2024

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:45

Manicotti is a type of pasta, shaped into large tubes and are usually filled with a ricotta or cottage cheese filling and then covered with pasta sauce. Manicotti can provide a nice variation to the typical "Plate of Noodles and Red Sauce".

Ingredients:

8 pieces Manicotti Pasta

1/4 Cup Fresh Pesto

Filling

4 Slices French Bread

1/2 Teaspoon Garlic Powder

1/2 Teaspoon Dried Oregano

12 Ounces Ricotta Cheese or Cottage Cheese

1 Egg, briefly beaten

15 Grams Spinach Leaves, finely chopped

4 Ounces Grated Parmesan Cheese

Sauce

2 16 ounce Cans Diced Tomatoes

1/2 Teaspoon Garlic Powder

1/2 Teaspoon Dried Oregano

1/4 Teaspoon Paprika

Directions:

In a medium sized bowl, mix the Filling.

Use a piping bag to pipe or use a spoon to scoop the Filling into the Manicotti tubes.

Preheat the oven to 375° F.

In a medium saucepan, mix the Sauce and place over medium-high heat. Bring to a low boil then reduce heat.

Cover the bottom of an 8x14 oven-safe casserole pan with a very thin layer of Sauce. Arrange the filled Manicotti tubes in the pan.

Pour the remaining (heated) Sauce over the top of the Manicotti, ensuring that the tops of the Manicotti are fully covered. Note that the boiling sauce is essential in ensuring that the Manicotti gets fully cooked.

Cover the casserole dish with aluminum foil and bake at 375° F for 35 minutes or until the Sauce is bubbling and the Manicotti is cooked.

Serve with a drizzle of Pesto, as a garnish.