

Easy Manicotti

1 lb. ricotta cheese

4 ozs. mozzarella cheese, grated

3 tbsps. grated parmesan cheese

1 egg, slightly beaten

1 tsp. chopped parsley

Salt and pepper to taste

5 oz. pkg. manicotti, uncooked

2 c. marinara sauce, homemade or jar, heated

Combine ricotta, mozzarella, parmesan, egg, parsley, salt and pepper.

Stuff uncooked manicotti generously with the cheese mixture from both ends. Arrange manicotti in a single layer in a baking dish, which has been sprayed with Pam.

Pour sauce over manicotti, covering completely. Cover baking dish with aluminum foil, tightly. Bake in 400° for 40 minutes. If using glass baking dish, bake in 325° oven for 55-60 minutes. Remove foil, sprinkle with additional grated parmesan cheese. Bake, uncovered, for 5 min. more.

Serves 4

Serve with green salad and garlic bread. This is a great do ahead dish. Prepare, cover and refrigerate until ready to bake. Increase baking time to an additional 15 minutes.