



# MANICOTTI

## INGREDIENTS:

- 1 ( 8 ounce) box Manicotti Shells
- 1 (30 ounce) container Whole Milk Ricotta Cheese
- 3 cups shredded Mozzarella, divided
- 1 Egg
- 1 (8 ounce) package frozen Spinach, thawed, well drained
- ¼ teaspoon Salt
- ¼ teaspoon Pepper
- ¼ teaspoon Garlic Powder
- ½ teaspoon Italian Seasoning
- 1 (24 ounce) jar prepared Pasta Sauce

## PREPARATION INSTRUCTIONS:

1. In a large pot, boil manicotti shells according to package instructions for 'al dente'.
2. Drain and set shells on a towel to cool and remove excess water.
3. In a large bowl, mix together ricotta, one cup of mozzarella, egg, spinach, salt, pepper, garlic powder, and Italian seasoning.
4. Pipe filling into the manicotti shells using a piping bag or large ziplock.
5. Cover bottom of a 13×9” pan with 1/2 cup of pasta sauce.
6. Place filled manicotti in rows to fill pan.
7. Pour remaining pasta sauce over the shells and top with remaining mozzarella.
8. Bake, uncovered, at 350°F for 30 minutes.