



Noreen's Kitchen

Baked Cheese Manicotti

Ingredients

1 box manicotti pasta shells	2 eggs
1, 32 ounce container whole milk ricotta cheese	1 teaspoon salt
3 cups shredded, mozzarella cheese, divided	¼ cup fresh parsley, chopped
½ cup grated Parmesan cheese, divided	6 cups marinara sauce

Step by Step Instructions

Preheat oven to 350 degrees.

Combine ricotta, 1 ½ cups of Mozzarella and ¼ cup of Parmesan cheese in a large bowl. Add eggs, salt and parsley. Stir well to combine.

Place cheese mixture in a pastry bag or in a zip top bag with one corner snipped off.

Place 2 cups of marinara in the bottom of a 9 x 13 inch baking dish.

Fill the uncooked manicotti shells by squeezing the filling into the shell from either one or both ends. Place the filled shells into the baking dish with the sauce.

When you have finished filling the shells you may have extra cheese filling leftover. Just spoon that around the manicotti evenly.

Spoon over 4 cups of marinara sauce, making sure to cover all the pasta and cheese. You should not see any exposed pasta.

Top the past with the remaining Mozzarella and Parmesan cheeses, evenly over the top.

Cover with a layer of parchment paper and then with a layer of aluminum foil sealing tightly.

Place casserole dish on a baking sheet for stability and to prevent spill over in your oven.

Bake for 45 minutes.

Remove from oven and remove the foil and parchment. Return to oven for an additional 10 to 15 minutes until lightly browned and bubbly.

Remove from oven and allow manicotti to rest for 10 minutes before serving.