

MANICOTTI

Ingredients

12 manicotti shells	2 cups shredded mozzarella
1 lb. ground beef	cheese
½ lb. Italian sausage	½ cup grated Parmesan cheese
1 onion, diced	1 egg
2 cloves garlic, minced	1 tsp dried basil
24 oz. marinara sauce	1 tsp dried oregano
15 oz. ricotta cheese	Salt and pepper, to taste

Directions

1. Preheat oven to 375 degrees.
2. Cook manicotti shells according to package directions, drain and set aside.
3. In a skillet, brown ground beef and sausage with onion and garlic. Drain excess fat.
4. Stir in marinara sauce and simmer for 10 minutes.
5. In a bowl, mix ricotta, 1 cup mozzarella, Parmesan, egg, basil, oregano, salt, and pepper.
6. Fill each manicotti shell with cheese mixture.
7. Spread half the meat sauce in a 9x13 baking dish.
8. Arrange stuffed manicotti over sauce. Top with remaining sauce.
9. Sprinkle remaining mozzarella on top.
10. Bake uncovered for 30 minutes, then uncovered for 10 minutes.