



Palatable

Cheese Manicotti

🕒 Prep: 20m • Cook: 35m • Total: 55m

Ingredients

- 1 box Manicotti Shells
- 1.5 lbs. Ricotta Cheese
- 1.5 lbs. Mozzarella Cheese
- ~6 tbsp. of Parmesan or Romano Cheese
- 3 tbsp. of Dry Parsley Flakes
- 1-2 Jars of Spaghetti Sauce (Your choice)
- 1 egg (optional)

Instructions

1. Mix ricotta cheese, 1/2 lbs. of mozzarella Cheese, 3 tbsp. of Parmesan/Romano cheese, and parsley in a large bowl. Mix until texture is consistent. (Add 1 egg if texture is too dry)
2. Boil shells according to box instructions. (1 spoonful of spaghetti sauce will prevent shells from sticking together)
3. Drain shells and rinse.
4. Cover 13x9 baking dish bottom with spaghetti sauce
5. Stuff shells with cheese mixture
6. Place stuffed shells in 13x9 baking dish
7. Cover stuffed shells in layer of spaghetti sauce
8. Add layer of mozzarella cheese
9. Sprinkle 3 tbsp. of Parmesan/Romano cheese
10. Bake for 25 mins @ 350 degrees

🔗 Source: [🔗](#)