

Manicotti

2 Boxes of Manicotti shells

1 large Ragu sauce or three regular sized Ragu sauce

1 cup shredded Mozzarella (for topping)

Filling Ingredients-

2 # Ricotta

4 eggs

¼ cup grated parmesan

½ cup shredded mozzarella

½ tsp. salt

2 Tablespoons of dried parsley

½ tsp. garlic powder

1 tsp. Italian seasoning or oregano

Mix the above ingredients together. Scoop into gallon zip-lock bag and close tight. Snip off a corner of the bag about a ¼ inch to make an opening about the size of your thumb nail.

Dish-

Pour sauce into the baking dish to cover the bottom, ½ thick.

Squeeze mixture into each dry manicotti shell. Place them into the bed of sauce in the baking dish. You may have more shells than filling. This amount of filling will make 9x13 baking dish. Cover Manicotti shells with the rest of the sauce. Cover with aluminum foil. Bake at 350 degree oven for 1 hour. Remove from the oven and remove foil. Cover with shredded mozzarella cheese.