

September 4, 2015

Recipe: Stuffed Manicotti

Sausage, Ricotta and Mozzarella filled Pasta topped with Tomato Sauce and Cheese

Servings: 4

- 1/2 pound pork sausage, crumbled
- 1 15 oz. can tomato sauce
- 3 ounces tomato paste
- 1/8 cup water
- 1/2 teaspoon oregano, dried
- 1 teaspoon basil, dried
- 1 teaspoon brown sugar
- 1 15 oz. container Ricotta cheese
- 1 1/2 cups Mozzarella cheese, shredded
- 1 egg
- 1 teaspoon fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 8 manicotti noodles, cooked
- 4 tablespoons Parmesan cheese, grated

In a large saucepan, brown sausage, then drain. Remove half of the sausage and set aside. Stir in tomato sauce, tomato paste, water, oregano, basil and the brown sugar into the remaining sausage and simmer for 15 minutes. Meanwhile, in a medium bowl, combine the set aside sausage, ricotta, 2/3 of the shredded mozzarella, the egg, parsley, salt and pepper. Stuff the cooked manicotti noodles with the ricotta mixture.

Pour half of the finished sauce into two 8"x 5"x 2" aluminum tins and place the filled manicotti on top of the sauce. Pour the remaining sauce over the manicotti and sprinkle with the remaining mozzarella and Parmesan cheese.

Heating instructions:

Heat covered in 375 degree oven, approximately 40 to 50 minutes, or until hot throughout. Uncover and briefly place under broiler until bubbly and golden.

Serving Suggestions:

Garlic Bread / Tossed Green Salad

