



Anna Lisa

authentic • gourmet • homemade

Manicotti

What you need...

- 16 ounces of ricotta cheese
- 4 cups of mozzarella cheese
- 1/2 cup parmesan cheese
- 2 eggs
- 1/4 cup fresh parsley coarsely chopped
- 1/2 cup fresh basil coarsely chopped
- 1 package of manicotti
- 24oz jar of Sauce Anna Lisa- no substitutions
I can't be responsible for what it tastes like
if you use a different sauce.

How you prepare...

Boil manicotti shells as directed or until al dente. Be sure to stir often so the noodles don't stick together or to the pot. Drain and rinse under cold water until pasta is chilled then set aside. It's best to separate the manicotti and lay it on foil or plastic until filling.

Combine 2 1/2 cups of mozzarella and the other cheeses, eggs, parsley, basil and mix well. Leave the last 1 1/2 cup for topping.

Stuff the manicotti noodles with the cheese mixture (a small spoon works well for this however, I like to use my hands to do it- whichever works for you.

Spoon sauce evenly over the bottom of a large baking pan (about 1/2 inch thick or about two cups)

Place stuffed manicotti shells in pan and cover with remaining sauce. One jar of Sauce Anna Lisa works perfectly for this recipe and you don't need to add much to the dish as there is SO much flavor in this sauce!

Sprinkle mozzarella cheese over top

Cover with foil and bake at 375 for 25 minutes or until cheese is bubbly on top.

Buon Appetito!