

MENU 19

M A N I C O T T I

Prepare package of American Beauty Spaghetti sauce according to directions for making meat sauce. You will need hamburger for the meat sauce. If you want to use bottled spaghetti sauce, see Menu 21 for how to prepare hamburger for meat sauce.

Boil 14 manicotti shells for 10 minutes, drain and rinse in cold water. Water needs to be boiling before you add the shells.

Stuff each shell with cheese filling and place in buttered baking dish one layer only. Cover with spaghetti meat sauce. Cover with foil and bake 25 minutes at 350 degrees. Remove foil, sprinkle with grated parmesan cheese and continue baking for 5 minutes more.

Cheese filling:

- 1 pound ricotta cheese
- 1/2 pound mozzarella cheese, grated
- 1/2 cup parmesan cheese, grated
- 2 eggs, beaten
- 1/4 cup fresh parsley, chopped (2 tablespoons dried parsley)

SERVE WITH:

Tossed salad (see Recipe 24)

and

Hot Buttered Garlic Bread (see Recipe 13)