

EASY BAKED MANICOTTI

Makes 4 - 5 servings



680 ml can	pasta sauce
1 egg,	lightly beaten
1 3/4 cups (425 ml)	Ricotta cheese
1 1/2 cups (375 ml)	shredded Mozzarella cheese
1/2 cup (125 ml)	grated Parmesan cheese
1/4 cup (50 ml)	basil pesto sauce
8-10	manicotti, cooked, rinsed

In 13 x 9 inch (3 L) baking dish place 3/4 cup of pasta sauce. Spread to cover. In medium bowl combine egg, Ricotta, Mozzarella and Parmesan cheeses and pesto sauce and mix well. *Fill manicotti shells with cheese mixture. Place manicotti on top of sauce. Pour remaining sauce over manicotti. Cover with foil.

Bake at 350°F /180°C for 30-40 minutes or until heated through.

**To fill manicotti shells: spoon cheese mixture into medium resealable bag. Seal tightly. Using scissors, cut a small hole in one corner of the bag. Squeeze cheese mixture into both ends of the manicotti shells.*

**CTV TV Channel 7, Cable 5
Saturdays 6:30 p.m. - 7:00 p.m.**

Host Jim Ingebrigtsen and beverage
consultant Al Bowness.

