

Manicotti



Ingredients

- 6-8 Fresh Pasta sheets or shells
- 1 ½ cup Ricotta
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 Tablespoon Parmesan cheese
- Pinch S and P
- Pinch Italian Seasoning
- 1 ½ cup red sauce
- 2-4 oz mozzarella if wanted

Utensils

- Bowl
- Spoon
- Pan



Recipe Instructions

Step 1: Preheat the Oven

Check to make sure nothing is in oven

Preheat the oven to 350 degrees

Step 2: Prep Pan

Spread half of the red sauce in a pan

Step 3: Mix Ingredients

Mix cheese, garlic, onion, parmesan cheese, salt and pepper and Italian seasoning together

Step 4: Fill

Use spoon to place cheese mixture onto fresh pasta sheet. If using larger sheets, cut in half! Spread and roll. Add to sauced pan

Step 5: Sauce and Top

Add sauce and cheese on top and using an oven mitt, place in oven 22-25 minutes.

Step 6: Serve

Again, using an oven mitt, pull pan from the oven, turn off oven, serve and enjoy!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always make sure nothing is in the oven before turning on. Remember to use an oven mitt and turn off when done. Let others know there is a hot surface

To make Cannoli's as well, use the QR code (both recipes)