

Italian

Easy Cheesy Manicotti

Betty Crocker Best-Loved Casseroles

Servings: 7

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 45 minutes

1 Jar (25.5 Oz) organic chunky tomato & herb pasta sauce

2 boxes (9 oz) frozen chopped spinach, thawed, squeezed to drain

1 container (12 oz) small-curd cottage cheese

1/3 cup grated Parmesan cheese

1 teaspoon dried oregano leaves, crumbled

1/4 teaspoon pepper

14 manicotti shells (8 oz box)

1/4 cup water

2 cups (8 oz) mozzarella cheese, shredded

Preheat oven to 350 degrees.

In an ungreased 13x9-inch glass baking dish, spread about 1/3 of the pasta sauce.

In a medium bowl, mix the spinach, cottage cheese, Parmesan cheese, oregano and pepper.

Fill uncooked manicotti shells with spinach mixture; place on sauce in baking dish.

In another medium bowl, mix remaining pasta sauce and the water. Pour sauce mixture evenly over shells, covering completely.

Cover and bake for 1 hour. Sprinkle with mozzarella cheese.

Cover and bake for 15 to 20 minutes longer or until shells are tender.

Per Serving (excluding unknown items): 152 Calories; 10g Fat (53.6% calories from fat); 12g Protein; 6g Carbohydrate; 4g Dietary Fiber; 32mg Cholesterol; 301mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 1 Fat.