
Manicotti II

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St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

DOUGH

1 cup milk

2 eggs

1/2 teaspoon salt

1 tablespoon oil

1 cup flour

FILLING

1 pound Ricotta cheese

2 eggs

1/2 cup Parmesan cheese, grated

1 tablespoon parsley

6 ounces mozzarella cheese, diced

marinara sauce

Preheat the oven to 350 degrees.

Make the dough: In a bowl, beat the milk, eggs, salt and oil. Add the flour. Mix well.

Add some batter to a well-greased fry pan. Cook for one minute on both sides. Place each manicotti on aluminum foil. Set aside.

Make the filling: In a bowl, combine the Ricotta, eggs, Parmesan, parsley and mozzarella cheese. Mix well.

Spread some marinara sauce on the bottom of a baking pan.

Place some filling on each manicotti. Roll up and place seam-side down in the pan.

Add the marinara sauce to cover the manicotti.

Bake in the oven for 20 minutes.

Pasta

Per Serving (excluding unknown items): 2536 Calories; 156g Fat (55.7% calories from fat); 151g Protein; 128g Carbohydrate; 4g Dietary Fiber; 1294mg Cholesterol; 3302mg Sodium. Exchanges: 6 1/2 Grain(Starch); 18 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 19 1/2 Fat.