
Saucy Sausage Manicotti

The Essential Southern Living Cookbook

Servings: 7

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 20 minutes

Make individual manicotti casseroles for special occasions. Simply spoon 1/4 cup of sauce into seven lightly greased shallow eight-ounce baking dishes. Top with two filled manicotti noodles. Cover with sauce and mozzarella cheese. Bake.

1 package (8 ounce) manicotti

1 package (16 ounce) Italian sausage, casings removed

1 large onion, chopped

9 cloves garlic, minced and divided

1 jar (26 ounce) tomato pasta sauce

1 container (8 ounce) chive and onion cream cheese

24 ounces (six cups) mozzarella cheese, shredded and divided

2 ounces (3/4 cup) freshly grated Parmesan cheese

1 container (5 ounce) ricotta cheese

3/4 teaspoon freshly ground black pepper

Preheat the oven to 350 degrees.

Cook the pasta according to package directions. Drain.

In a large Dutch oven over medium-high heat, cook the sausage, onion and one-half the garlic for 6 minutes, stirring until the sausage crumbles and is no longer pink. Stir in the pasta sauce. Bring to a boil. Remove from the heat.

In a large bowl, combine the cream cheese, four cups of mozzarella cheese, Parmesan cheese, ricotta cheese, pepper and the remaining garlic until blended.

Spoon one cup of the sausage mixture into a lightly greased 13 x 9-inch baking dish. Cut a slit down the length of each cooked macaroni noodle. Spoon the cheese mixture evenly into the noodles. Gently press the cut sides together. Arrange the stuffed pasta on the sauce in each dish, seam sides down. Spoon the remaining sauce over the stuffed pasta. Sprinkle with the remaining two cups of mozzarella.

Bake, covered, until bubbly, about 50 minutes.

Pasta

Per Serving (excluding unknown items): 1376 Calories; 105g Fat (69.1% calories from fat); 91g Protein; 15g Carbohydrate; trace Dietary Fiber; 378mg Cholesterol; 1762mg Sodium. Exchanges: 0 Grain(Starch); 13 Lean Meat; 1/2 Vegetable; 14 Fat.