

Stuffed Shells or Manicotti with Ricotta Recipe

Prep Time: 15 min | Cook Time: 15 min | Servings: 4

Ingredients

- 20-24 jumbo pasta shells or manicotti tubes
- 2 cups ricotta cheese
- 1 1/2 cups shredded mozzarella cheese (plus extra for topping)
- 1/2 cup grated Parmesan cheese
- 1 large egg
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh parsley (or 1 tablespoon dried)
- 1 teaspoon dried basil or Italian seasoning
- Salt and black pepper to taste
- 3 cups marinara sauce (store-bought or homemade)
- Olive oil (for greasing)

Instructions:

1. Preheat oven to 375°F (190°C)
2. Cook pasta shells or manicotti according to package instructions until al dente. Drain and set
3. aside to cool slightly
4. In a large bowl, mix together ricotta, mozzarella, Parmesan, egg, garlic, parsley, basil, salt, and
5. pepper until well combined
6. Spread 1 cup of marinara sauce on the bottom of a greased 9x13 inch baking dish
7. Stuff each shell or manicotti with the cheese mixture using a spoon or piping bag
8. Place stuffed shells or manicotti in the baking dish over the sauce
9. Pour the remaining marinara sauce over the top of the pasta
10. Sprinkle additional mozzarella and Parmesan cheese on top
11. Cover with foil and bake for 25 minutes
12. Remove foil and bake for an additional 10 minutes, or until cheese is melted and bubbly
13. Let cool for 5 minutes before serving. Garnish with extra parsley if desired

Notes

- Serve warm with love. Great for gatherings or weeknight meals.

Estimated Nutrition (per serving):

Calories: 520 kcal

Protein: 29g

Fat: 29g

Carbs: 30g



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