

The Tourist Spinach Manicotti

Adapted from Betty Crocker Recipe



- 1 box (8 oz.) uncooked manicotti shells
- 2 cups shredded Italian cheese blend (or mozzarella)
- ¼ tsp. crushed red pepper flakes
- 1 container (15 oz.) ricotta cheese (or cottage cheese)
- 1 pkg. (8 oz.) frozen chopped spinach
- 2 cloves garlic, finely chopped
- 1 egg, slightly beaten
- 1 jar Marinara Sauce (any brand and flavor)

1. Heat oven to 375°F. Cook manicotti as directed on box. Rinse well with cool water; drain well.
2. In bowl, stir together 1 ½ cups of the Italian cheese blend, red pepper, ricotta cheese, spinach, garlic and egg.
3. In bottom of ungreased 9x13 baking dish, spread 1 cup of the Marinara Sauce. Spoon ricotta mixture into manicotti; place over sauce in dish. Pour remaining sauce over manicotti.
4. Cover tightly with foil; bake about 30 minutes or until sauce is bubbling. Uncover, sprinkle with remaining Italian cheese. Bake uncovered 5 more minutes or until cheese is melted.

Courtesy of TheDatingDivas.com

