

Manicotti



Ingredients:

Meat Filling:

½	kg	Beef or Pork, lean, ground
⅓	c	Onion, Chopped
¼	c	Black Olives, sliced
3	slices	Bread, shredded
1½	c	Mozzarella Cheese, grated
1	lg	Egg, beaten
½	c	Milk
¾	ts	Salt
¼	ts	Black Pepper



The Rest:

8	oz	Manicotti Shells (1 pack)
720	ml	<i>Nana</i> Pasta Sauce (<i>Traditional</i> or <i>Champignon</i>) (two 360ml jars)
1	c	Water
1	T	Parsley, chopped
		Mozzarella or Parmesan Cheese, grated, for topping

Preparation:

Prepare the meat filling: In a large skillet, cook and stir the meat with onion until the meat is browned. Drain off any excess fat. Remove from the heat and stir in the remaining ingredients for the meat filling.

Stuff the uncooked manicotti shells, packing the filling into both ends. Place the stuffed shells in an ungreased baking pan, 13 x 9 x 2 inches. Preheat oven to 170°C.



Mix *Nana* Pasta Sauce (Mushroom) with the water, and then pour over the filled manicotti shells. Cover the pan with aluminum foil and bake at 170°C until the shells are tender, about 1 to 1¼-hours. Sprinkle with Parmesan cheese and cool a few minutes before serving.

Garnish with chopped parsley and cheese. Serve with a green salad and garlic bread.

Yield: 6-8 servings

NOTE: If you cannot find manicotti shells, you can roll up semi-cooked, and cooled, lasagna noodles.

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For best results always use *Nana* Pasta Sauce.