

Resident Recipe



Four Cheese Manicotti

By: Diane Thorn

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My brother and sister-in-law recently visited from Northern California. They are vegetarians so we made a delicious Four Cheese Manicotti while they were here. We put it together mid-afternoon, relaxed out on the front porch for a couple of hours and then put it in the oven 30 minutes before we were ready to eat. One of our neighbors saw us on the front porch and came over to join us. There was plenty of food as the recipe makes enough for 6 people. All we had with it was a big Italian salad.

Servings: 6



- 1 (8 oz) package manicotti shells
- 2 T. olive oil
- 1/2 C finely chopped onion
- 3 garlic cloves, minced
- 1 package frozen spinach, defrosted and drained of all excess moisture
- 3 C shredded mozzarella cheese
- 1 C shredded asiago cheese
- 2 C part skim ricotta cheese
- 1 C grated parmesan cheese, divided
- 1 egg
- 2 (24 oz) jars Costantino's Kitchen Tomato Basil pasta sauce

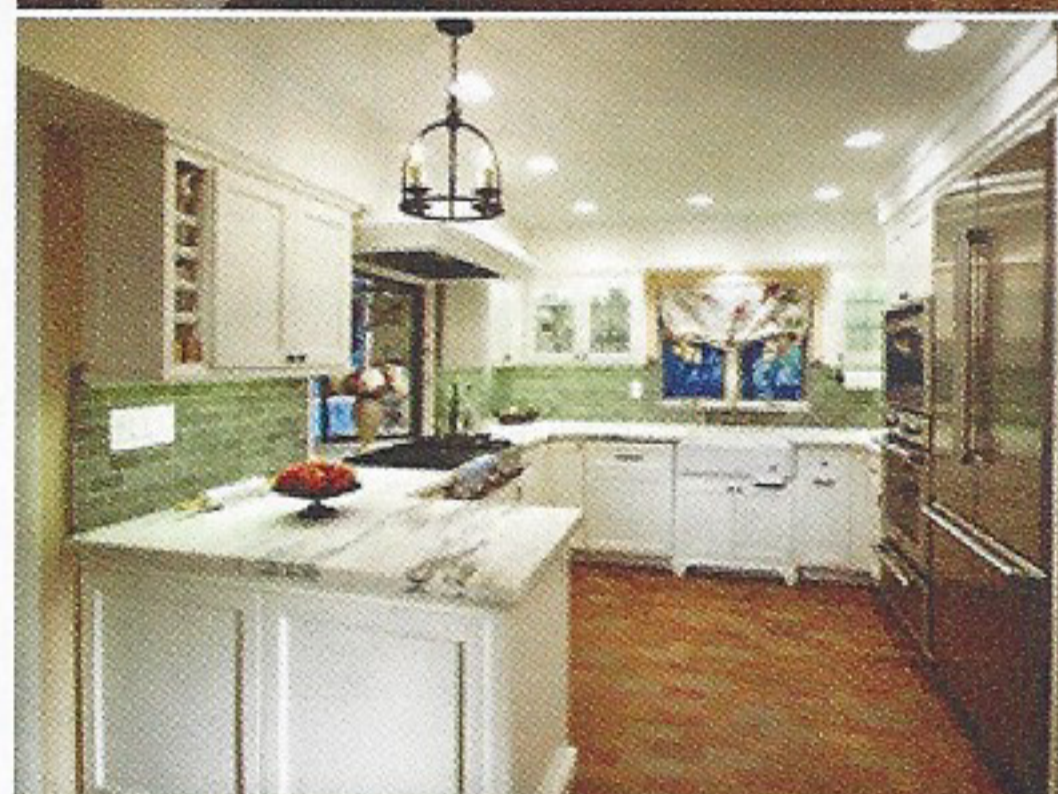
Preheat oven to 350 degrees F. Cook pasta according to package directions; set aside.

Heat oil in a small nonstick skillet over medium-high heat. Add onion and garlic; sauté 3 minutes. Remove from heat and mix in spinach. Add mozzarella cheese, asiago cheese, ricotta cheese, 1/2 C parmesan cheese and egg; combine well. Stuff cooked manicotti with the mixture.

Spray a 9 x 13 inch baking dish with non-stick cooking spray. Spread about 2 C pasta sauce over the bottom. Arrange stuffed manicotti in the dish and cover with the remaining sauce.

Bake 10 minutes in the preheated oven. Sprinkle with remaining parmesan and continue baking 15 minutes. Bon Appetito!!

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