

Four Cheese Manicotti

Makes 6 servings



1 (8 ounce) package manicotti shells
2 tablespoons olive oil
½ cup finely chopped onion
3 garlic cloves, minced
1 package frozen spinach, defrosted and well drained
3 cups shredded mozzarella cheese
1 cup shredded Asiago cheese
2 cups ricotta cheese
1 cup grated Parmesan cheese, divided
1 egg
*2 jars **Costantino's Kitchen Crimini Mushroom with Roasted Garlic Pasta Sauce***

Preheat oven to 350° 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; set aside. Add mozzarella cheese, Asiago cheese, ricotta cheese, 1/2 cup Parmesan cheese and egg; combine well. Stuff cooked manicotti with the mixture.

Spray a 9x13 inch baking dish with non-stick cooking spray. Spread about 2 cups pasta sauce over the bottom. Arrange stuffed manicotti in the dish, and cover with remaining sauce. Bake 10 minutes in the preheated oven. Sprinkle with remaining Parmesan, and continue baking an additional 15 minutes.

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