

# Sausage Filled Manicotti Shells

Amount	Measure	Ingredient -- Preparation Method
8	Oz	Manicotti Shells
14	Oz	Tomato Sauce
		*****Filling*****
6	Oz	Sausage
1	Container	Ricotta Cheese -- 15-16 oz.
1	C	Mozzarella Cheese -- shredded
1/3	C	Parmesan Cheese
1	Whole	Egg -- lightly beaten
3	Tbsp	Parsley -- CHopped
1/8	Tsp	Black Pepper

Preheat oven to 350'. Spray a 13x9 pan with Pam. Set aside. Cook pasta - do not add salt. Drain. To prepare filling, cook sausage over med heat till no longer pink, about 5 minutes. Drain on paper towels. In large bowl, combine ricotta, sausage, 1/2 cup mozzarella, Parmesan, egg, parsley, and pepper. Mix well. Spoon filling evenly into cooked manicotti. Place stuffed manicotti in a single layer in prepared pan. Spoon tomato sauce evenly over manicotti. Sprinkle with remaining mozzarella. Bake until heated through and cheese melts, about 35 minutes. Serve immediately.