Manicotti

Ingredients

- 3 cups marinara sauce*
- 16 no-boil lasagna noodles*
- 3 cups ricotta cheese
- 2 cups freshly grated parmesan cheese
- 8 ounces shredded mozzarella cheese
- 2 large eggs , lightly beaten
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 Tablespoons fresh chopped parsley , chopped (or 2 ½ teaspoons dried parsley)
- 1/4 cup fresh basil leaves , chopped (or 1 teaspoon dried basil)

Directions

1. Cheese Filling: In a medium bowl, combine ricotta, 1 cup Parmesan cheese, mozzarella cheese, eggs, salt, pepper, and herbs; set aside.
2. Prepare noodles: Pour 1 inch boiling water into a large casserole dish . Add dry noodles, a few at a time, allowing them to soak until pliable, about 5 minutes. Use a fork to help separate the noodles if needed, to prevent them from sticking together. Remove noodles from water and place in single layer on a plate.
3. Assemble: Spread bottom of a 9×13 inch baking dish evenly with 1 ½ cups red sauce. Place one pliable noodle in front of you and scoop ab out ¼ cup cheese mixture in a line along the bottom short end. Roll all the way up into tube shape and arrange in baking dish seam side down. (You should be able to fit 8 manicotti in each row, allowing all 16 to fit in the dish).
4. Bake: Pour remaining red sauce over the filled pasta. Cover dish with aluminum foil and bake at 375 degrees for about 40 minutes, until bubbly. Remove cover and sprinkle on remaining 1 cup Parmesan. Bake until cheese is melted and bubbly, about 5-7 minutes. Remove from oven and rest for 10-15 minutes before serving.