

Baked Manicotti

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/whipped-ricotta-recipe-italian>

Ingredients:

- 4 tablespoons unsalted butter
- 3 cups marinara sauce recipe below
- 8 ounces manicotti shells dried, about 14
- 8 cloves garlic finely chopped
- 4 cups ricotta whole-milk
- 1 cup grated Parmesan
- 7 tablespoons flat leaf parsley chopped
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon ground black pepper freshly
- 3/4 teaspoon ground nutmeg freshly
- 1 pinch cayenne pepper
- 2 eggs beaten
- 28 ounces whole peeled tomatoes
- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic finely chopped
- 1 bay leaf
- 1/2 onion small, finely chopped
- 3/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1 tablespoon flat-leaf parsley finely chopped
- kosher salt
- ground black pepper

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 83 grams
3. Cholesterol: 290 milligrams
4. Fat: 71 grams
5. Fiber: 8 grams

6. Protein: 52 grams
 7. SaturatedFat: 35 grams
 8. Sodium: 2520 milligrams
 9. Sugar: 20 grams
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