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# Manicotti

**From the Kitchen of:** Mom

**Servings:** 6 servings, 2 manicotti each

**Prep Time:** 25 min **Bake Time:** 40 minutes **Bake Temp: 350**

**Ingredients:**

* 2 cups spaghetti sauce, divided
* 1 egg, lightly beaten
* 1 ¾ cups ricotta cheese
* 1 ½ cups shredded mozzarella cheese
* ½ cup grated parmesan cheese
* ½ cup pesto
* 12 manicotti shells, cooked, rinsed in cold water

Spread ¾ cups of the spaghetti sauce on bottom of 113x9 inch baking dish. Mix egg, cheeses and pesto until well blended. Spoon cheese mixture into large resealable plastic bag. Using scissors, cut off small hole from one of the bottom corners of bag.

Fill manicotti shells, one at a time, squeezing cheese mixture into both sides of each shell. Place manicotti over sauce in baking dish: pour remaining 1 ¾ cups spaghetti sauce over manicotti. Cover with foil.

Bake 40 minutes or until heated through.