



## *Stuffed Fresh Manicotti over Vodka Sauce Topped with Italian Sausage Crumbles*



### **Ingredients, Manicotti Filling:**

- 1 Egg
- 16-ounce container of Calabro Fresh Hand Dipped Ricotta Cheese
- 2 cups of freshly grated Mozzarella
- 1 TBL fresh Grated Parmesan Cheese
- ¼ Cup Finely Chopped Flat Leaf Parsley for garnish

**Ingredients, Vodka Sauce:** The World's Best Vodka Sauce at [WWW.Wallmusic.net](http://WWW.Wallmusic.net)

**Ingredients, Italian Sausage:** Homemade Italian Sausage Crumbles at [WWW.Wallmusic.net](http://WWW.Wallmusic.net)

**Ingredients, Fresh Pasta:** Homemade Pasta at [WWW.Wallmusic.net](http://WWW.Wallmusic.net)

### **Method:**

1. Preheat Oven to 350 degrees
2. Whisk together the ingredients for the shells (or homemade pasta cut in 5" squares) in a large bowl
3. Preheat an 8" non stick pan on low to medium heat and spray with non stick spray
4. Fill a large ladle ¾ full of the shell mixture. Add to the pan, quickly swirl around and dump out the excess back into the bowl
5. Cook the shell for a few minutes until the edges begin to pull away from the edge of the pan. With a paring knife, cut around the shell to loosen and flip it over, cooking for 10 seconds more.
6. Remove from pan and continue making the shells until the batter is used up. Place cooked shells on a parchment lined aluminum tray to cool
7. Ladle sauce into your baking dish to cover the bottom
8. Spoon 1 heaping tablespoon of ricotta mixture into the middle of the shell. Fold the sides in and place seam side down onto the baking tray. Repeat until all of the shells are filled
9. Ladle more sauce over to cover the manicotti, Sprinkle the grated parmesan cheese on top
10. Cover with foil and bake for approximately 30 minutes or until sauce bubbles
11. Whole sweet basil leaves for garnish.