

# Three Cheese Filled Manicotti by Lynn's Recipes

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Click on the picture above to watch my video demonstration of this recipe.

A great dish for dinner any day of the week. This manicotti doesn't have any meat, but just three different kinds of cheese and some seasonings in the filling. Super easy to make!

## Ingredients:

- 14 pieces (8 oz.) Manicotti shells, cooked, drained and cooled
- 4 cups (32 oz.) Ricotta cheese
- 2 cups (8 oz.) shredded Mozzarella cheese, divided
- $\frac{1}{2}$  cup grated Parmesan cheese, divided
- 2 eggs
- 1 tablespoon chopped fresh parsley
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon fresh ground fresh pepper
- $\frac{1}{4}$  teaspoon ground nutmeg
- 1-1/2 cups (14 oz.) spaghetti sauce

Cook pasta according to package directions. Meanwhile, heat oven to 350°. Spray a 13x9x2 inch baking pan with cooking spray. In a large bowl, stir together ricotta cheese, 1-1/2 cups mozzarella cheese,  $\frac{1}{4}$  cup Parmesan cheese, eggs, parsley, salt and pepper. Spoon into cooled pasta. Arrange filled pasta in single layer in the casserole dish. Pour spaghetti sauce over the pasta. Sprinkle with the remaining  $\frac{1}{2}$  cup mozzarella cheese and  $\frac{1}{4}$  cup Parmesan cheese. Bake 35 minutes or until hot and bubbly.

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