

## Don't-Cook-The-Pasta Manicotti

1 pound ground beef	1 (15 or 16 ounce) container ricotta cheese
½ cup chopped onion	1 (10 ounce) package frozen chopped spinach, thawed and drained
2 cloves garlic, finely chopped	2 eggs
4 cups tomato juice	½ cup grated Parmesan and Romano cheese
1 (6 ounce) can tomato paste	1 (8 ounce) package manicotti shells, uncooked
2 teaspoons oregano leaves	
1 teaspoon salt	
1 teaspoon sugar	
1/8 teaspoon pepper	
3 cups (12 ounces) shredded Mozzarella cheese	

In large skillet, brown meat with onion and garlic; pour off fat. Stir in two cups tomato juice, tomato paste, oregano, sugar, salt, and pepper; simmer while preparing filling. In large bowl, combine two cups Mozzarella cheese, ricotta cheese, spinach, eggs and grated cheese; mix well. Preheat oven to 350°F. Stuff uncooked shells; arrange in 13x9" baking dish. Spoon meat sauce evenly over shells; pour remaining tomato juice evenly on top. Cover with aluminum foil; place on baking sheet. Bake 1 hour. Remove from oven and remove foil; immediately top with remaining Mozzarella cheese. Let stand 15 minutes before serving. Refrigerate leftovers.

## Manicotti

### Meat Filling:

1 pound ground beef	½ cup milk
¼ cup chopped onion (about 1 small)	1 tablespoon snipped parsley
3 slices bread, torn into small pieces	1 teaspoon salt
1½ cups shredded mozzarella cheese	¼ teaspoon pepper
1 egg	

### Pasta:

1 package (8 ounces) manicotti shells.

### Tomato Sauce:

1 can (4 ounces) mushroom stems and pieces	4 cups water
1 can (15 ounces) tomato sauce	1 tablespoon Italian seasoning
1 can (12 ounces) tomato paste	½ teaspoon sugar
¼ cup chopped onion (about 1 small)	½ teaspoon salt
1 clove garlic, minced	1/8 teaspoon pepper
	1/3 cup grated Parmesan cheese

Cook and stir meat and ¼ cup onion in large skillet until meat is brown. Drain off fat. Remove from heat; stir in remaining ingredients for Meat Filling.

Fill **uncooked** manicotti shells, packing the filling into both ends. Place shells in ungreased baking pan, 13x9x2".

Heat oven to 375°F. Heat mushrooms (with liquid) and remaining ingredients for Tomato Sauce except cheese to boiling, stirring occasionally. Reduce heat and simmer uncovered 5 minutes. Pour sauce over shells. Cover with aluminum foil and bake until shells are tender, 1½ to 1¾ hours. Sprinkle with cheese. Cool 5 to 10 minutes before serving. 6 to 8 servings.