

This recipe is from the web site [www.RecipeLand.com](http://www.RecipeLand.com).

Do not bookmark this page, use: <http://www.recipeland.com/recipe/4166/>

## Cheese-Stuffed Manicotti

Submitted by: [anonymous](#)

**Categories:** [Cheese](#), [Cheese and Eggs](#), [Eggs](#), [Italian](#), [Pasta](#)

**Yield:** 6 servings

**Prep. Time:** 20 minutes

**Cook Time:** 40 minutes

**Total Time:** 1 hr

**Rating:** [Rate this recipe](#)

**Reviews** [Review this recipe!](#)

### Ingredients

1/2	pound	mozzarella cheese, 1/2 inch dice
2	pounds	ricotta cheese
1/4	pound	<a href="#">prosciutto</a> , 1/4-inch dice
2	each	eggs
1/2	cup	<a href="#">parmesan</a> cheese, freshly grated
1		salt and pepper
1/4	cup	parsley, <a href="#">minced</a> , fresh
14	each	pasta, manicotti shells
3	cups	<a href="#">tomato</a> sauce
1/2	cup	<a href="#">parmesan</a> cheese, freshly grated

### Directions:

Combine all the filling ingredients (first 7 ingredients) and mix very thoroughly.

Heat 4 to 6 quarts of salted water to the boil in a large pot; add 2 tablespoons oil to help prevent pasta from sticking.

Add half of the manicotti and cook for 6 to 8 minutes, or until not quite [al dente](#).

Stir occasionally with a long-handled fork.

Hold a strainer over the pot and use a slotted spoon to remove 1 or 2 manicotti at a time from the boiling water, placing them in the strainer.

Shake manicotti free of water over the pot.

Spread a clean kitchen towel on the kitchen counter.

Place the manicotti side by side on the towel, which will absorb all the remaining moisture.

(The shells must be completely dry before stuffing.)

Repeat until all shells are cooked.

Cool.

Generously [butter](#) a baking dish, 13 x 10 inches.

Fill each shell with some of the stuffing, letting a little of the stuffing come out on either end.

This is best done with a pastry tube and a large nozzle; otherwise use a regular teaspoon.

Lay the stuffed manicotti side by side in the buttered dish and surround them with any manicotti shells you may not have sufficient stuffing for.

Pour half the [tomato](#) sauce over the shells and sprinkle with 1/2 cup [parmesan](#) cheese.

Bake in a preheated moderate oven for 15 to 20 minutes.

Heat remaining [tomato](#) sauce to serve separately.

Serve with additional [parmesan](#) Cheese.

© Copyright 1996-2004 metro.isp Inc, www.recipeland.com and Sean Wenzel. All rights reserved.  
Photographs and images © Copyright 2003-2004 Sean Wenzel All rights reserved. For licensing information  
contact [sean@wenzel.net](mailto:sean@wenzel.net).

Authorized for personal home use only.

Any other use is strictly forbidden without express written authorization. Call +1.416.708.2716 for licensing