



Manicotti



- 1 box manicotti noodles
- 1 lb. sausage, browned
- 3 cups shredded mozzarella cheese, divided
- 2 pieces bread, crumbed
- 2 eggs, beaten
- 1 jar Prego Three Cheese sauce

Boil manicotti noodles 8 minutes. Drain. Meanwhile make filling: combine sausage, 2 cups shredded cheese, bread crumbs, and eggs. Pour 3/4 cup sauce into greased 9 x 13 pan and mix with 1/3 cup water. Stuff noodles with filling using large Ziploc bag with a corner cut out. Arrange filled noodles on sauce in pan in single layer. Top with additional light layer of sauce (3/4 cup or so). Cover with foil and bake at 375 for 25 minutes. Sprinkle with remaining mozzarella cheese. Cover again with foil. Allow cheese to melt five minutes and serve.