

Betty's Oh-So-Easy Cheddar Cheese Stuffed Manicotti



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In this video, Betty shares her super-quick, super-easy cheddar cheese stuffed manicotti with pasta sauce recipe. Hardly any work, but great taste!

1 medium to large pot of water, boiling
8 oz. package manicotti noodles
1/2 teaspoon salt
16 oz. sharp Cheddar cheese
1 lb. 10 oz. jar Pasta sauce (I use Prego, meat-flavored)
Grate Parmesan cheese (to taste)

Place the 14 manicotti noodles in the boiling, salted water. Cook until almost tender--al dente. Remove from heat and drain off the water in the sink using a colander. Rinse the hot, cooked noodles in the colander under cold water, until they are cool enough to handle. Place the colander back on top of the pot to catch any additional drips. Now, slice the cheese into 16 equal (1 oz.) strips. Place one strip inside each cooked manicotti noodle and place in an 8 inch by 12 inch Pyrex baking dish, which has been sprayed with cooking oil. (You can also spread a thin, even layer of Prego sauce over the cooking spray before placing the noodles in the baking dish.) Continue to place the stuffed noodles in the baking dish until you have one layer. Now, pour more of the Prego sauce evenly over the noodle layer, until about half of the bottle of Prego remains. Finish placing the rest of the stuffed noodles in a new layer on top of the previous layer until all stuffed noodles are used up. Pour the remaining Prego sauce over the top of the layered noodles. Spread the sauce evenly over the top, and sprinkle as much grated Parmesan cheese evenly over the top as desired. Place in a preheated 350 degree oven and bake for 30 minutes.

Meal suggestion: 10 minutes before the manicotti is ready to be removed from the oven, place a loaf of Italian bread (from the deli section of your supermarket) in the oven to heat until hot and crispy. Serve this with your Italian meal with a ramekin (small dish) of light-tasting olive oil for dipping the bread, plus Betty's Essential Garden Salad. Buon appetito!