

Baked Manicotti

Amount	Measure	Ingredient - Preparation Method
		tomato sauce
2		28 oz cans diced tomatoes in juice
2	tablespoons	extra virgin olive oil
3	cloves	garlic - minced
1/2	teaspoon	red pepper flakes
		salt
2	tablespoons	fresh basil - chopped
		filling
3	cups	part-skim ricotta cheese
4	ounces	parmesan cheese - grated
8	ounces	mozzarella cheese - shredded
2	large	eggs - lightly beaten
3/4	teaspoon	salt
1/2	teaspoon	ground black pepper
2	tablespoons	fresh parsley - chopped
2	tablespoons	fresh basil - chopped
16		no-boil lasagna

Sauce: Adjust oven rack to middle position and heat to 375. Pulse 1 can tomatoes with juice in processor, 3-4 pulses. Transfer to bowl. Repeat.

Heat oil, garlic, and pepper flakes in large saucepan over medium heat until fragrant but not brown, 1 to 2 minutes. Stir in tomatoes and 1/2 tspn salt and simmer until thickened slightly, about 15 minutes. Stir in basil, adjust seasoning.

Filling: Combine ricotta, 1 cup parmesan, mozzarella, eggs, salt, pepper and herbs in a medium bowl; set aside.

Pour 1 inch boiling water into 13x9 inch baking dish, then add noodle one at a time. Let soak until pliable, about 5 minutes, separating with sharp knife to prevent sticking. Remove and place on clean kitchen towels. Discard water and dry dish.

Spread bottom of baking dish evenly with 1.5 cups sauce. Spread 1/4 cup cheese mixture evenly onto bottom 3/4 of each noodle. Roll into tube and arrange on baking dish seam side down. Top with sauce, covering.

Cover with foil. Bake until bubbling, about 40 minutes, then remove foil. Remove dish, put rack on top, and turn on broiler. Sprinkle manicotti with 1 cup parmesan. Broil until cheese is spotty brown, 4-6 minutes. Cool 15 minutes.