

Pepperoni Manicotti

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		meat sauce
7	ounces	sliced pepperoni
1	pound	ground beef
1	small	onion - chopped
5	cloves	garlic - chopped
1	tablespoon	italian seasoning
1/2	teaspoon	crushed red pepper
48	ounces	spaghetti sauce
		salt and pepper
		filling
2	cups	ricotta cheese
1	cup	shredded italian cheese blend
4	ounces	provolone cheese - chopped fine
2	large	egg - lightly beaten
		salt and pepper
		other
16		no boil lasagna noodles
1/2	cup	parmesan cheese - grated

Adjust oven rack to upper middle and preheat to 375.

Pulse the pepperoni in a food processor until ground. Add the ground beef and pulse until thoroughly combined.

Transfer meat mixture to a large saucepan. Add the onion, garlic, and spices and cook over medium heat, breaking up mixture, until beef is no longer pink, about 5 minutes.

Using slotted spoon, transfer 1 cup to paper towel lined plate and reserve.

Add spaghetti sauce to meat in saucepan and simmer until heated through. Season with salt and pepper.

Pour 2 quarts very hot water into a 13x9 baking dish. Place noodled into water one at a time. Soak until pliable, about 8-10 minutes.

In a large bowl, combine all filling ingredients and reserved meat. Mix well.

Drain noodles and place them in a single layer on paper towels. Pout off water and dry dish. Spread half of meat sauce on bottom of dish.

With short side facing you, spread 1/4 cup of the filling across the bottom of each noodle and roll into a tube. Arrange the rolled manicotti, seam-side down, over the sauce in the dish. Spread remaining sauce over top. Cover with foil and bake until bubbling on edges, about 40 minutes.

Remove and sprinkle with parmesan. Bake uncovered for 5 more minutes. Let cool 15 minutes.