

## Three Cheese Manicotti

Filling Ingredients (gallon bag)

2 cups cottage cheese

1 ½ cups mozzarella cheese

Add: 1 ½ teaspoons Italian Seasoning

¼ teaspoons salt

¼ teaspoon pepper

Remaining Ingredients:

1-8oz. package manicotti

½ cup mozzarella cheese and ¼ cup Parmesan cheese

Favorite jar or can of marinara or homemade

Cooking spray

Directions: Combine filling ingredients in a gallon size freezer bag and knead until thoroughly mixed. Clip a small corner, about 1/2", of the bag and proceed to fill manicotti according to tray size.

**2-8x8 pans:** Spread ¼ cup sauce into each pan if making 2-8x8 pans. Pipe ½ of your cheese filling into each tray of manicotti. Top each pan with ¼ cup mozzarella and 1/8 Parmesan cheese.

**1-9x13 pan:** Spread about ½ cup of marinara on bottom of pan. Pipe all cheese into both trays. Pour about 1 ½ cups of marinara on top. Spread with ½ cup mozzarella cheese and ¼ Parmesan cheese

Label foil and spray with cooking spray to prevent cheese from sticking. Cover pan(s) completely.

Baking Day: Thaw completely for 24 hours. Bake covered at 375 degrees for 1 hour or until shells are tender. Let stand for 10 minutes before serving.