

Three Cheese Spinach Manicotti



Prep:

15 mins

Total:

1 hour

Makes:

10 servings

Utensil:

6 Qt. Grand Gourmet with Cover (Limited Edition)

Saladmaster Food Processor

6.5 Qt. Double Walled Bowl

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Contributed By:

Diana Valenciano

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Recipe Description:

No need to turn on the oven when making this dish! With Saladmaster, baking on the stove-top is a breeze, and the Grand Gourmet Skillet gives you enough cooking capacity to feed a hungry crowd! Stuffed with 3 cheeses and spinach, this vegetarian pasta dish is guaranteed to become a family favorite!

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33 -

35

manicotti shells, uncooked

30

oz
ricotta cheese, part skim
(850
g)
16

oz
frozen spinach leaves, chopped
(454
g)
2

cups
Parmesan cheese, halved
(200
g)
2

cups
mozzarella cheese, halved
(200
g)
3

large
eggs, whole
1

tbsp
garlic powder
(2
g)
1

tbsp
Italian seasoning
(2
g)
67

oz
Italian tomato sauce
(1.9
kg)
salt/pepper to taste (optional)

Directions:

1. In a bowl, mix the ricotta cheese, half of the cheese, eggs, seasonings and $\frac{3}{4}$ of the spinach together. Add to a pipping bag or a plastic zipper bag and cut the corner off to be able to pipe it into the uncooked manicotti shells.
2. Once shells have been filled, add a layer of sauce to the bottom of the skillet and layer the manicotti shells into the skillet. It should fit approximately 30-35 uncooked, stuffed manicotti shells.
3. Top the shells with the remaining tomato sauce, cheese and

spinach. Place cover on the skillet and set temperature to medium heat. When Vapo-Valve? begins to click turn heat down to low and cook for 30 - 45 minutes or until manicotti shells are al dente.

4. Serve immediately. If desired with garlic bread and a side salad.

Nutritional Information per Serving

Calories:

228

Total Fat:

10g

Saturated Fat:

5g

Cholesterol:

54mg

Sodium:

519mg

Total Carbs:

19g

Dietary Fiber:

3g

Sugar:

6g

Protein:

15g