HOW TO PREPARE AMERICAN BEAUTY® MANICOTTI

1. Heat 5 quarts water to boiling. Add salt for flavor, if desired.
2. Stir in AMERICAN BEAUTY® Manicotti; return to a boil.
3. Boil, uncovered, 6 to 8 minutes, stirring occasionally. For best results, AVOID OVERCOOKING.
4. Drain well; cool in single layer on foil to keep from sticking.

HIGH ALTITUDE: Above 3500 feet, cooking time may need to be increased slightly.

American Beauty® Blue Ribbon Classic

MANICOTTI WITH CHEESE

14 pieces (8 oz.) AMERICAN BEAUTY® Manicotti, uncooked
1-3/4 cups (15-oz. container) part-skim ricotta cheese
2 cups (8 oz.) shredded mozzarella cheese
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 cups (about 28-oz. jar) spaghetti sauce

Cook pasta according to package directions; drain. Cool in single layer on foil. Heat oven to 350°F. In large bowl, stir together cheeses, parsley, salt and pepper; spoon into cooled pasta tubes. Spread thin layer of sauce on bottom of 13x9x2-inch baking dish; arrange filled pasta in single layer over sauce. Pour remaining sauce over pasta; cover with foil. Bake 40 minutes. Remove foil; bake 15 minutes longer or until hot and bubbly. 6 to 8 servings.

Make Ahead Directions: Do not bake. Cover baking dish tightly with plastic wrap; then foil. Freeze up to 2 months. Remove foil and plastic wrap; replace foil. Bake at 350°F 1 hour 30 minutes. Remove foil; bake 15 minutes longer or until hot and bubbly.

To make individual portions, prepare as directed in recipe above except place in seven small microwave-safe baking dishes. Cover tightly. Freeze up to 2 months. Microwave each dish, loosely covered, at MEDIUM (50%) 7 to 8 minutes or until hot, turning dish 1/2 turn halfway through cooking time. If individual portion is refrigerated, microwave at HIGH (100%) 2-1/2 minutes or until hot.

MADE IN THE USA