

Stuffed Manicotti

Ingredients

28 manicotti shells
2 lbs. ground beef
1/2 cup chopped onion
52 oz. spaghetti sauce
28 pieces string cheese
16 oz. shredded mozzarella cheese

Instructions

Brown the ground beef with onions. Mix meat with spaghetti sauce. Cook manicotti according to package directions. Rinse with cold water. Stuff each shell with a piece of string cheese. In casserole, layer meat sauce (small amount), shells, meat sauce. Sprinkle with mozzarella cheese.

Wrap and freeze.

Tips

The first thing we do is get the water boiling for the manicotti. That seems to take the longest. We split the manicotti up into two pots. Do not fully cook shells. They easily fall apart if cooked too long and then are hard to stuff. This recipe is for two 9x12 pans. However, we have not been able to fit 14 shells in the pan, so you will use fewer shells than the recipe calls for.

We quadruple this recipe (enough for 8-10 large pans). However, there seems to be more need for smaller pans. So, please make only two large pans and the remainder small pans (round, square or small rectangle). The pans, foil, baggies and information to go with each casserole is located in the plastic container to the right of the Hearty Blessings freezer. There are three items that are to be included inside the plastic bag; table prayer, ingredients, and comment card. You will find these in the plastic container next to the freezer. We date each casserole and identify what it is. Please put the casseroles you make on the shelves below older casseroles.