

served (+)

Arleses

Manicotti

- 1# ground beef
- 2 cups water
- 2 (6oz) cans tomato paste
- 1/2 cup chopped onions
- 1 (3oz) can sliced drained Mushrooms
- 2 Tbs snipped parsley
- 2 Tsp oregano
- 1/2 tsp salt
- 1 tsp sugar
- 1 large clove garlic minced

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24 oz (3 cups) ricotta or cream style cottage
1/2 cup grated parmesan cheese
2 slightly beaten eggs
1/4 cup snipped parsley
1/2 tsp salt
4 oz manicotti shells (8)

~~Combine~~ Brown Meat. Add ingredients
of first page. and simmer 30 min.

Combine ingredients of page 2. Cook shells
5 min. Rinse & drain. Stuff shells with
cheese. Place 1/2 meat on bottom of pan. Place
shells on top. Place remain meat on top. Cooked