

Serves about 3-4 I believe.

Cheese Filling Ingredients:

1/2 cup Goat Cheese

1/2 cup Mozzarella

1/2 cup Parmesean

7oz of Ricotta (or about 2 cups)

1 Bulb of Garlic, minced (We really like garlic)

1 sprig fresh oregano, minced or a teaspon of Dry

1 sprig basil, minced or about a teaspoon of Dry

1 tablespoon of minced chives

2 teaspoons of salt (or to taste)

1 teaspoon Olive Oil

1 teaspoon lemon zest

1/2 teaspoon red pepper flakes

(Optional: 1 Egg, provides more stability while cooking)

Other ingredients:

Box of Manicotti (Duh lol)

16 oz Jar of pasta sauce (Preferably a rich/creamy red sauce like a vodka sauce or rosè)

Preparing the pasta filling is really easy, all that there is to it is dropping the ingredients in a bowl and mixing! The only important thing regarding the filling is making sure all the cheese combines evenly because the goat cheese likes to clump together and not combine right.

Once your filling is done you should prepare the manicotti, we recommend undercooking the pasta as it will not break as easily when filling. It should be a little bit before the pasta is considered al dente.

After boiling the pasta just drain and rinse with cold water like you normally would, then take your pasta and get ready to fill!

We 100% recommend using a frosting bag and a wide pipette to fill the pasta, trying to fill it by hand is waaaay too frustrating and messy. Load up the frosting bag with the cheese filling and fill the pasta with your desired amount of cheese. Take the filled pasta and layer them side by side in a baking dish, once you have the pasta arranged in your baking dish you'll take your preferred sauce and pour it over the manicotti. Make sure to cover all the pasta as anything left uncovered is going to come out really hard and crunchy.

After all of that is complete then all you should have left to do is throw it in the oven and cook it. We cook ours at 400°F for 30 minutes per what the box of manicotti says, let it sit about 15-20 minutes to cool and then serve! This is a really hearty meal so we tend to go light on any sides, usually we'll eat this with some

garlic toast or salad. I recommend getting some San Pelegrino (the blood orange flavor!) to drink along side this, too.