

# Manicotti Florentine

Serves 4 as entree or  
8 as an appetizer.

- 9-12 Manicotti Shells
- 2 T. Olive Oil
- 1 C. Sorento® Ricotta Cheese
- 2½ C. Sorento® Mozzarella Cheese (Shredded)
- ¾ C. Sorento® Grated Parmesan Cheese
- ¼ C. Chopped Frozen Spinach (Thaw and drain well)
- 1 egg (beaten)
- 2 T. Basil (Fresh - torn in pieces)
- 1 T. Parsley (Fresh - chopped fine)
- Salt & Pepper to taste
- 1 26oz. Jar Marinara Sauce

Preheat oven to 350°. Cook noodles according to directions. Drain, transfer to pan of cold water. Add 2 T. olive oil to prevent sticking. Reserve ¾ cup mozzarella and ¼ cup parmesan. Combine remaining ingredients except marinara and mix well. Pour 2 cups marinara in 9x13 pan. Pat excess water from shells, fill with cheese, spinach mixture and lay in pan. Pour remaining sauce over shells and sprinkle with reserved cheese. Bake 16-20 min. uncovered.