

Spinach-Ricotta Manicotti

Serves 4

This delicious manicotti bakes beautifully in a Wood Stone oven.

Ingredients

Manicotti Shells

2 pts. water
4 Tbsp. salt
8 ea. manicotti shells

Ricotta Filling

6 oz. fresh spinach, blanched and chopped
2 cups ricotta cheese
½ cup parmesan cheese, shredded
1 Tbsp. basil
1 Tbsp. oregano
½ Tbsp. thyme
¼ tsp. nutmeg
1 ea. egg
1 Tbsp. [Searing Seasonings](#)
10 oz. [Wood Stone Pizza Sauce](#), or similar red sauce
4 oz. provolone cheese, thinly sliced

Method

Oven Temperature: 570-600 degrees

- In a medium pot, bring the salted water to a boil. Cook until al denté, about 5 minutes. Strain the noodles and set them aside to cool.
- After blanching the spinach, squeeze as much liquid out of the leaves as possible. In a medium bowl, combine the spinach and other filling ingredients until well incorporated. Put the filling in a pastry bag and squeeze it into the manicotti shells until the shells are fully stuffed.
- Arrange the manicotti shells in a 9-in. cazuela or similar oven-safe container. Cover the shells with sauce and top with provolone cheese.
- Cover the dish with foil and place in the finishing zone. Bake, rotating halfway through the cooking process, until the sauce is bubbling, about 8 minutes. Remove the foil cover from the dish and continue to bake until the cheese is golden brown. Remove from the oven and serve.

Garnish with chopped parsley.



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