

Ricotta Spinach Manicotti

Cook Manicotti.

Saute 1 lrg onion, chopped and 1 clove garlic, minced or mashed in 1 T. salad oil until onion is limp. Remove from heat.

Squeeze all liquid from 2 pkg. (10 oz.) thawed frozen spinach; add spinach to onion mixture. Mix in 2 C. (1 lb.) ricotta, 3 eggs, ½ tsp. Salt and ½ tsp. Nutmeg, ¼ tsp. Pepper, 1 tsp. Lemon juice, ½ C parmesan cheese and 1-1/2 C. shredded Jack cheese.

Divide filling among the 14-17 manicotti noodles, spooning it down the center of each. Arrange in shallow casserole. Cover with foil.

Bake at 350 for 20 minutes (possibly up to 35-40 minutes) or until hot. Remove cover and sprinkle with shredded Jack cheese and bake 5 minutes longer.

Makes 6-8 servings.

Put hot meat sauce on and serve.