

Mock Manicotti (Gluten Free)

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Servings: 6-8

Prep: 15 Minutes

Bake: 30 Minutes

Ingredients

- 1, 12 ounce box Barilla Gluten Free Penne Pasta
- 3 cups Simple Spaghetti Sauce, or your favorite marinara
- 2 cups mozzarella cheese, shredded
- 1 cup ricotta cheese
- ½ cup parmesan cheese, shredded
- ¼ tsp. pepper

Equipment

- Large pot for pasta cooking, wooden spoon or rubber spatula, strainer
- 1 ½ quart baking dish (at least 3" high sides)
- Liquid & dry measuring cups, teaspoon measuring spoons
- Cheese grater

Method

- Preheat oven to 350 degrees and set a rack in the lower third position.
- Boil the pasta according to the box directions to exactly ½ cooking time and strain.
- While the pasta is cooking, combine the remaining ingredients in a medium bowl with a rubber spatula.
- Spray the bottom and sides of the glass baking dish with cooking spray.
- Spread ¼ cup spaghetti sauce evenly in the bottom of the glass baking dish.
- Pour ½ of the partially cooked pasta into the baking dish.
- Spoon the cheese mixture over the pasta.
- Add the remaining partially cooked pasta to the dish.
- Top the dish with all the remaining spaghetti sauce and spread out to the edges.
- Spray a sheet of aluminum foil with cooking spray and place over the dish, crimping around the edges.
- Bake for 30 minutes.
- Let cool for 5 minutes and serve.

Notes:

If you like saucy pasta, add one more cup of sauce (½ on the bottom, and ½ on the top).
Serve with grilled sausage and broccoli.