



## **Manicotti Cacciatore**

**Serves: 2, Prep Time: 10 minutes, Cooking Time: 15 minutes**

### **Ingredients:**

Mushrooms in Cacciatore Sauce	1 package
Manicotti Pasta	4 pieces
Ricotta Cheese	2 cups
Pesto	6 Tbsp
Mozzarella Cheese	½ cup

### **Instructions:**

1. Boil the manicotti for 2-3 minutes, careful not to overcook.
2. Blend together ricotta cheese and pesto sauce.
3. Pipe the cheese and pesto blend into each tube of manicotti.
4. Place filled pasta in a baking dish and top with mushrooms in cacciatore. Sprinkle mozzarella cheese on top.
5. Bake in a pre-heated 350F oven for 15 minutes, until cheese is bubbly and beginning to brown.