



Manicotti: Cheesier Than Dad Jokes

Description: "Ah, manicotti, the pasta that's basically a delicious, cheesy hug for your taste buds. Imagine if lasagna and a giant cannoli had a baby, and then stuffed that baby with so much cheese that even a pizza would get jealous. That's what you've got here—a tube of pasta goodness so hearty and comforting, you'll want to wrap yourself in a blanket and whisper sweet nothings to it. This isn't your ordinary, run-of-the-mill manicotti, folks. No, this is the kind of dish that makes other pastas ask, 'How do I get that cheesy?' It's got the meat, it's got the sauce, and it's got enough mozzarella to turn any frown upside down. You'll stuff those pasta tubes so full, they'll look like they've been hitting the gym, and then smother them in a rich tomato sauce that could make even the grumpiest of Nonnas crack a smile. So grab your baking dish, your most Italian-looking apron, and get ready to whip up a meal so irresistible, even the most hardcore dieters will say, 'Just one more bite.' Trust us, one bite of this manicotti, and you'll be saying, 'Mamma mia, that's amore!'"

Ingredients:

Quantity	Ingredient	Note
8 whole	Manicotti Shells	
8 whole	Mozzarella String Cheese	
1 can	Tomato sauce	Traditional
1/2 cup	Water	More if using more shells
1/2 g	Garden onion	White
1/2 lb	Hamburger	
3 cup	Mozzarella	Shredded. (Amount to Taste)
2 cup	Parmesan	Shredded (Amount to taste)

2 tsp	Italian Seasoning	
1 tsp	Garlic Powder	
1 tbsp	Garlic	Minced
1 tbsp	Parsley	

Steps:

Step	Description	Picture
Step 1	Brown hamburger meat with onion and minced garlic.	
Step 2	Stuff manicotti shells with mozzarella string cheese. Place in a small greased casserole dish.	
Step 3	Cover shells with tomato sauce.	
Step 4	Pour water into dish.	
Step 5	Sprinkle garlic powder and Italian seasoning.	
Step 6	Cover with hamburger and onions.	
Step 7	Cover with more sauce.	
Step 8	Cover with foil and bake at 350 degrees for 30 minutes.	
Step 9	Top with shredded mozzarella and parmesan.	
Step 10	Bake uncovered for 10 minutes.	