

CHEESE AND PUMPKIN-FILLED MANICOTTI

Preparation: 30 min.. | Cooking: 25 min. | Servings: 7

INGREDIENTS

2 large egg yolks
1 jar (24 ounces) garlic pasta sauce, divided
1 container (15 ounces) ricotta cheese
1 package (8 ounces) manicotti shells
2 cups shredded part-skim mozzarella cheese, divided
1 cup canned pumpkin
1/4 cup grated parmesan cheese
1/4 tsp. ground nutmeg



INSTRUCTIONS

Preheat oven to 350°. Cook manicotti shells according to package directions for al dente. Drain. In a large bowl, mix ricotta cheese, 1 cup mozzarella cheese, pumpkin, Parmesan cheese, egg yolks and nutmeg. Spoon into manicotti. Spread 1 cup pasta sauce into a greased 13x9-inch baking dish. Top with stuffed manicotti. Pour remaining pasta sauce over top; sprinkle with remaining mozzarella cheese. Bake, covered, 25-30 minutes or until cheese is melted.