Vegan Manicotti

Ingredients

1 package Manicotti shell pasta

16 oz. vegan ricotta cheese

8 oz. vegan shredded mozzarella cheese

¾ cup vegan parmesan

6 tbs JUST Egg Vegan Egg

1 tsp dried parsley

1 16 oz jar marinara sauce

Salt & Pepper to taste

Instructions

1. Boil water with salt and olive oil for the pasta shells. Cook until al dente about 8 minutes (DO NOT OVERCOOK). Drain pasta and let cool.
2. In a glass baking dish add ½ jar of the marinara sauce to evenly coat the bottom of the pan.
3. In a large bowl combine ricotta, mozzarella, parmesan, vegan egg, and parsley. Mix together well.
4. Add cheese mixture to a pastry bag with a wide tip.
5. Fill each manicotti shell with the cheese mixture.
6. Place the manicotti in the pan leaving space between each of them.
7. Pour the remaining marinara sauce on top of the manicotti and sprinkle more parmesan on top.
8. Cover the pan with aluminum foil.
9. Bake at 350 degrees for about 25-30 minutes until cooked thoroughly.
10. Remove foil and bake for an additional 10-15 minutes until golden brown.