

# Best Baked Manicotti

Yield: Serves 6-8



## Ingredients

### Tomato Sauce:

- 1 28-ounce can diced tomatoes (in juice)
- 1 28-ounce can crushed tomatoes
- 2 tablespoons extra-virgin olive oil
- 3 medium cloves garlic, finely minced
- 1/2 teaspoon red pepper flakes, optional
- 1/2 teaspoon salt
- 2 teaspoons dried basil

### Cheese Filling and Pasta:

- 3 cups part-skim ricotta cheese
- 4 ounces grated Parmesan cheese (about 2 cups)
- 8 ounces shredded mozzarella cheese (about 2 cups)
- 2 large eggs , lightly beaten
- 3/4 teaspoon table salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons chopped fresh parsley leaves (or 2 1/2 teaspoons dried parsley)
- 2 teaspoons chopped fresh basil (or 1 teaspoon dried basil)
- 16 no-boil lasagna noodles (I use the Barilla brand – apparently they are supposed to be the most similar to homemade pasta and I love them, both in this and in lasagna)