

# Slow Cooker Cheesy Chicken Manicotti

- Prep Time 30 min
- Total Time 2 hr 30 min
- Servings 7

- 2 cups finely chopped cooked chicken
- 1 container (15 oz) whole-milk ricotta cheese
- 1 teaspoon garlic salt
- 1/4 teaspoon crushed red pepper flakes
- 1/2 cup finely chopped fresh basil leaves
- 14 uncooked manicotti shells (8 oz)
- 1 jar (25.5 oz) Muir Glen™ organic tomato basil pasta sauce
- 3/4 cup water
- 2 cups shredded mozzarella cheese (8 oz)



1. In medium bowl, mix chicken, ricotta cheese, garlic salt and red pepper flakes; stir in 1/4 cup of the basil. Spoon into quart-sized resealable food-storage plastic bag. Cut 3/4 inch tip off bag. Pipe filling into manicotti shells.
2. Spray 5-quart oval slow cooker with cooking spray. In medium bowl, mix pasta sauce and water. Spread about one-third of the sauce mixture in slow cooker. Place 7 of the filled manicotti shells in pasta sauce.
3. Sprinkle with 1 cup of the mozzarella cheese. Spoon another one-third of the sauce mixture over shells. Top with remaining 7 filled manicotti shells; sprinkle with remaining 1 cup mozzarella cheese. Top with remaining one-third of sauce mixture.
4. Cover; cook 2 to 3 hours on High heat setting or until shells are tender.

Serve with remaining 1/4 cup basil.