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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO's Stuffed Manicotti

Ingredients

- 4 oz artichokes, chopped fine
- 4 oz of chopped roasted peppers
- 4 oz of chopped marinated sun-dried tomato
- 4 oz of shredded mozzarella
- 1 cup of creamy ricotta cheese
- 3/4 cup of frozen spinach, defrosted and chopped
- 1-1/2 cups freshly grated Parmesan cheese (about 5 ounces)
- 1 large egg
- 1/4 cup minced fresh flat leaf parsley leaves
- 1/4 teaspoon of Nutmeg
- 12 manicotti tubes (DRY)
- 2 cups of IL MITO'S TOMATO SAUCE (recipe available online at www.ilmito.com)

Directions

1. Cook the pasta in a pot of boiling and salted water until cooked all the way. Remove from water once done drizzle with olive oil and let cool (do not rinse under water)
2. In a bowl stir together spinach, artichoke, sun-dried tomato, ricotta, 1 cup Parmesan, eggs, parsley, nutmeg, and salt and pepper to taste.
3. Preheat oven to 350°F. and spray the bottom of a 13-by 9-inch baking dish with a non-stick spray.
4. Spread 1 cup of tomato sauce on bottom of prepared dish. Place the mixture of the ingredients in a piping bag if available or a storage bag close the top and cut one corner off. Fill the cooked pasta tubes with the filling leaving some room at the end, and place in the prepared dish. Top with some more tomato sauce spooning and spreading the tomato sauce evenly. Cover with aluminum foil and place in the oven for 25 minutes. Remove sprinkle some shredded mozzarella and drizzle with my famous aromatic pesto.

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