



MARIO BATALI


Sausage & Cheese Manicotti

This classic Italian comfort food is the perfect dish to keep you warm on a cold winter night.



servings: 12

moderate

 30-60 mins

ingredients

SAUSAGE & CHEESE MANICOTTI

- 2 pounds hot Italian sausage
- extra-virgin olive oil
- 3 cups basic tomato sauce
- 1 package dried manicotti pasta
- 32 ounces fresh ricotta cheese (drained)
- 2 cups freshly grated Parmigiano-Reggiano (divided, plus more to serve)
- 1/2 cup fresh basil pesto
- 1 egg, whisked
- salt & freshly ground black pepper

step-by-step directions

- 1 Preheat oven to 400°F. Oil a 9x13 baking dish.
- 2 In a large skillet brown the sausage with a few tablespoons of olive oil over medium heat. Cook for 15-20 minutes, breaking the sausage up into small pieces, until dark and crispy. Pour in the basic tomato sauce and stir to combine. Remove from heat and allow to cool until ready to use.
- 3 Bring a large pot of salted water to a boil and cook the manicotti noodles 3 minutes short of the package instructions. Drain and pat dry with a clean kitchen towel.
- 4 In a large bowl, stir together the ricotta, 1 1/2 cups grated cheese and pesto until fully combined. Stir in the egg and season with salt and pepper to taste. Transfer the filling to a piping bag or large zip top bag. Cut the tip off the bag and pipe into the cooked pasta, filling each tube with the cheese mixture.
- 5 Place a single layer of the filled pasta in the prepared baking dish and top with some of the sauce. Repeat with another layer of filled pasta tubes and top with the remaining sauce. Sprinkle the remaining Parmigiano-Reggiano over the dish and bake for 20-25 minutes or until golden and dark in some spots on top. Remove from oven and allow to cool for 10 minutes before serving. Garnish with more grated cheese if desired.

Tips

- Use store-bought pesto and tomato sauce.
- Don't rinse your cooked noodles. Drain and pat dry with a clean kitchen towel.