

# Manicotti

John Lauck - Dayton's South Paul

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

**Yield: 12 to 14 servings**

*2 packages (8 ounce ea)  
manicotti noodles  
1 1/2 pounds ground beef  
1 medium onion, sliced  
1 jar (48 ounce) meat-  
flavored spaghetti sauce  
2 cans (8 ounce ea)  
mushrooms, drained  
2 tablespoons seasoned  
salt  
1 tablespoon pepper  
1 tablespoon garlic salt  
2 packages (8 ounce ea)  
shredded taco cheese  
2 packages (8 ounce ea)  
shredded mozzarella  
cheese  
2 packages (8 ounce ea)  
shredded Monterey Jack  
cheese*

Cook the manicotti noodles as directed on the package, except for only 5 to 7 minutes. Drain. Cover with cold water. Let stand for 3 to 5 minutes.

In a large skillet, brown the ground beef and onion. Drain. Add the spaghetti sauce, mushrooms and seasonings. Simmer about 30 minutes.

Preheat the oven to 350 degrees.

In a large bowl, combine the cheeses. Drain the manicotti noodles. Fill with the cheese mixture, packing tightly but being careful not to break the noodles.

Spoon a layer of meat sauce about 1/2 inch thick into an 11-1/2 x 16 inch pan. Sprinkle some of the cheese mixture over the sauce. Place stuffed noodles over the cheese. Spoon the remaining sauce over the noodles. Sprinkle with any remaining cheese mixture.

Bake for 25 minutes. Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 3780 Calories; 306g Fat (73.4% calories from fat); 22g Protein; 29g Carbohydrate; 8g Dietary Fiber; 983mg Cholesterol; 16976mg Sodium. Exchange: Grain(Starch); 31 Lean Meat; Vegetable; 43 1/2 Fat; 1/2 Other Carbohydrates.