Fried Manicotti

Description

Homemade Manicotti

Ingredients

- 1 cup water
- 3 eggs
- 1 cup flour
- 1 lb ricotta
- 1 parsley
- 1 pepper
- 2 tbsp Grated Cheese

Instructions

Beat together the water, eggs and mix in one cup flour. Mix well.

Grease a small frying pan very little.

Fry one tablespoon at a time making very thin like pancakes

Fill the pancake like manicotta with the filling mixture and roll up. (Filling mixture: ricotta, parsley, blk pepper, grated cheese)

Pul the rolled manicotti in a baking pan and cover with grated cheese and tomato sauce.

Bake about 30 mins.



Summary

Yield: 10
Source: Grandma, Aunt Mary, Aunt Yolanda
Prep Time: 2 hours
Category: Main Dish
Cuisine: Italian