

Stuffed Manicotti

1 box manicotti noodles
½ - ¾ cup onion, chopped
2 tablespoons olive oil
1 ½ # ground beef
1 ½ cups grated Swiss cheese
1 egg, slightly beaten
1 ½ teaspoon salt
½ teaspoon oregano
¼ teaspoon black pepper
1 jar Newman's Own marinara sauce
Parmesan cheese (optional)

Cook entire box of pasta according to box directions. Drain and rinse pasta after cooking.

In a small pan, lightly brown onion in olive oil. In a large bowl combine onion with beef, cheese, salt, egg, oregano, and pepper. Blend with hands until combined.

Stuff shells with raw meat mixture. (best way is to roll meat between hands to make a snake and feed into noodles, great job to get kids involved!)

Arrange pasta in greased casserole dish, cover with marinara sauce and sprinkle with parmesan cheese, if desired. Bake at 350' for 30-45 minutes or until cooked through. If using a thermometer, it should read 165' or above.

Serve with a side salad and garlic bread if you wish.