

# 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