

MANICOTTI CREPES



For the Crepes:

1½	Cups	AP Flour
1½	Cups	Milk
2	Large	Eggs
1	Teaspoon	Garlic Salt
½	Teaspoon	Italian Seasoning, crushed

For the Filling:

1	24 ounce jar	Pasta Sauce (I use Garlic & Herb)
2¼	Cups	Ricotta Cheese
2	Cups	Mozzarella Cheese, shredded, divided
¾	Cup	Grated Parmesan/Romano Cheese
1	Large	Egg
2-3	Tablespoons	Fresh Basil, minced

Directions:

1. Whisk flour, milk, eggs, Italian seasoning and salt until smooth. Set aside and let rest for 5 minutes. Heat a lightly greased skillet over medium-low heat. Pour ¼ cup of the batter into the center of the skillet and spread into a 5 inch circle. Cook for 45 seconds to 1 minute. Flip and cook for 20 to 30 seconds.
2. Repeat with remaining batter, placing on a wire rack when cooked.
3. Pour half of the pasta sauce into an ungreased 13×9 baking dish.
4. Combine ricotta, parmesan/romano cheeses, 1 cup mozzarella, egg and basil until thoroughly mixed. Spoon 3 to 4 tablespoons down the center of each noodle. Roll up and nestle them in the baking dish, seam side down.
5. Cover and bake at 375° for 20 minutes. Uncover, pour remaining sauce over the top and bake another 15 minutes. Top with remaining mozzarella cheese and bake an additional 5 minutes, or until cheese is melted and all ingredients are heated through.