



## Bison & Cheese Stuffed Manicotti

### Ingredients:

- 4 tsp. Extra Virgin Olive Oil
- 1 Medium Onion, coarsely chopped
- 1 lb. Ground Bison
- Salt and Freshly ground Black Pepper
- 14 (8 oz package) Manicotti
- 1 (15 oz) Container Whole-Milk Ricotta Cheese
- 3 Cups Shredded Mozzarella
- 1 Cup Grated Parmesan
- 2 TBS Chopped Fresh Italian Parsley Leaves
- 2 Garlic Cloves, minced
- 3 Cups Marinara Sauce
- 2 TBS Butter, cut into pieces

### Preparation:

Heat a heavy medium skillet over medium heat. Add 1 tsp. of the olive oil, onion and ground beef, season with Salt and Pepper. Sauté until the meat browns and the onion is translucent, about 5 minutes. Remove from the heat and cool.

Brush 1 tsp. of Olive Oil over a large baking sheet. Cook the Manicotti in a large pot of boiling salted water until slightly softened, but still very firm to the bite, about 4 to 6 minutes. Using a slotted spoon, transfer the Manicotti from the pot to the oiled baking sheet and let them cool.

While that cools, combine the ricotta, 1 ½ to 2 cups of Mozzarella cheese, ½ cup Parmesan, and Parsley. Add the Garlic, Salt and Pepper to taste and mix. Stir the cooled meat mixture into the cheese mixture.

Preheat the oven to 350 degrees F.

Brush the remaining 2 tsp. of olive oil over a 13x9x2 inch glass baking dish, spoon 1 ½ cups of the Marinara Sauce on the bottom of the prepared baking dish. Fill the Manicotti with the cheese-meat mixture. Arrange the stuffed pasta in a single layer in the prepared dish and spoon the remaining Marinara Sauce over.

Sprinkle the remaining 1 ½ cups of Mozzarella Cheese, and ½ cup Parmesan over the stuffed pasta. Dot the entire dish with the butter pieces.

### Bake:

Bake the Manicotti uncovered until heated through and the sauce bubbles on the sides of the dish, about 30 to 35 minutes. Let the Manicotti stand 5 minutes and serve!