

DINNER

Bacon and Cheese Manicotti

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	30 min	40 min	6	\$2.30	717 kcal



Bacon and Cheese Manicotti requires around 1 hour and 10 minutes from start to finish. For \$2.3 per serving, this recipe covers 30% of your daily requirements of vitamins and minerals. This recipe serves 6. This main course has 717 calories, 27g of protein, and 55g of fat per serving.

Ingredients

- ☐ 9 slices applewood smoked bacon, cut into 1/2-inch pieces
- ☐ 0.1 teaspoon freshly ground black pepper
- ☐ 1/4 teaspoon freshly ground black pepper
- ☐ 1 large egg, at room temperature
- ☐ 1 tablespoon all-purpose flour
- ☐ 10 ounce package frozen chopped spinach, thawed and drained
- ☐ 1/4 teaspoon ground nutmeg
- ☐ 2 large pinches ground nutmeg
- ☐ 2/3 cup heavy whipping cream
- ☐ 1/4 teaspoon kosher salt
- ☐ 6 servings Kosher salt
- ☐ 1 tablespoon olive oil

☐ 6 servings Olive oil, for drizzling

☐ 8 manicotti pasta tubes

☐ 6 ounces 1/2 cups coarsely grated whole milk mozzarella

☐ 1½ cups jarred tomato basil sauce, such as GDL for Target Tomato Basil

☐ 1/3 cup freshly grated Parmesan, at room temperature

☐ 4 ounces cup coarsely grated whole milk mozzarella

☐ 15 ounce whole milk ricotta, at room temperature

☐ 1/3 cup whole milk

EQUIPMENT Bowl, Frying pan, Paper towels, Sauce pan, Oven, Whisk, Pot, Plastic wrap, Baking pan, Aluminum foil

Method

- 1 For the manicotti: Preheat the oven to 375 degrees F. Spray a 9- by 11-inch oval or rectangle baking dish with vegetable oil cooking spray.
- 2 Bring a large pot of boiling salted water to a boil over medium-high heat.
- 3 Add the oil and pasta. Cook until just tender, but still firm to the bite, stirring occasionally, 5 to 7 minutes.
- 4 Drain and cover with plastic wrap to prevent the pasta from drying out.
- 5 In a large nonstick skillet, cook the bacon until crisp and brown, about 7 minutes.
- 6 Drain on paper towels and set aside to cool.
- 7 In a large bowl, add the cooled bacon, the spinach, ricotta, Parmesan, 1/2 teaspoon salt, the pepper, nutmeg and egg. Stir until well combined. Using a small spoon, fill the manicotti tubes with the ricotta mixture.
- 8 For the sauce: Bring the cream, milk, flour, salt, pepper and nutmeg to a simmer in a heavy, medium saucepan over medium heat.
- 9 Add the mozzarella in batches, constantly whisking, until the sauce is thick and smooth. Reduce the heat to low and simmer 1 minute, whisking occasionally.
- 10 Whisk in the tomato basil sauce.
- 11 Pour half of the sauce on the bottom of the prepared baking dish. Arrange the manicotti in a single layer on the sauce.
- 12 Pour the remaining sauce on top of the manicotti and top with the mozzarella.
- 13 Drizzle with olive oil and cover the dish with foil.

14 Bake until heated through and bubbling, 20 to 25 minutes.

Nutrition per serving

717

KCAL

27 g

PROTEIN

55 g

FAT

30 g

CARBS

Saturated Fat	21.9 g · 137% of daily needs
Fibre	3.4 g · 13% of daily needs
Sugar	9.1 g · 10% of daily needs
Sodium	1,062 mg · 46% of daily needs
Cholesterol	134 mg · 45% of daily needs
Vitamin C	8.3 mg · 10% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/bacon-and-cheese-manicotti-147779