

# Cheese and Pumpkin-Filled Cannelloni



Servings: 8

- 1 package cannelloni
- 1 container ricotta cheese (15-ounces)
- 2 cups mozzarella cheese, grated
- 1 cup pumpkin puree
- 1/4 cup parmesan cheese, grated
- 1 large egg
- 1/4 teaspoon pumpkin pie spice
- 1 jar tomato sauce (24-ounces)

1. In a large bowl mix together ricotta cheese, 1 cup mozzarella cheese, pumpkin puree, parmesan cheese, egg, and pumpkin pie spice.
2. Spread 1 cup of tomato sauce into a 13x9-inch baking dish sprayed with non-stick cooking spray.
3. Spoon the filling into the cannelloni. Place the stuffed cannelloni on top of the tomato sauce.
4. Pour over the remaining tomato sauce making sure to completely cover the cannelloni. Sprinkle the top with the remaining 1 cup of mozzarella cheese.
5. Bake in a 350°F oven for 45 minutes or until the pasta is tender and the cheese is melted.
6. Serve

Per Serving (excluding unknown items): 183 Calories; 12g Fat (60.1% calories from fat); 12g Protein; 7g Carbohydrate; 1g Dietary Fiber; 66mg Cholesterol; 384mg Sodium. Exchanges: 0 Grain (Starch); 1 1/2 Lean Meat; 1 Vegetable; 1 1/2 Fat