

As I lay on the couch a while back, my husband says to me, "How do you come up with your ideas each week?" My reply was simply, "I don't know, I just do. I sit at my computer and think of things that have gone on and food that is good, and I write it down."

Clearly that is very apparent since I am writing down that specific instance right now.

As he was talking I was remembering the cooking show I was watching earlier that week, where the woman was making this chicken drenched in tomato sauce, which did not seem too appealing to me. Then I thought of how much I love manicotti and wondered why I rarely make it. I then remembered how much Jason dislikes it.

Combining the two might be a nice middle ground for this dish. I took a few ideas from what ever show it was that I was watching and came up with this little recipe. Who can really say that chicken, cheese and pasta sauce are a bad combination?

### ***Super Easy Chicken Manicotti***

1 jar pasta sauce (any variety)

3/4 cups water

1 tsp. garlic salt

1 1/2 lb. uncooked chicken breast tenders, unbreaded

14 uncooked manicotti shells

2 cups shredded mozzarella cheese

3/4 cup ricotta cheese

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Heat oven to 350 degrees. In a bowl mix pasta sauce and water. Spread 1/3 of pasta sauce mix in ungreased glass baking dish. Sprinkle garlic salt on chicken. Insert chicken into uncooked manicotti shells, stuffing from the end of the shell. Then stuff a teaspoon or so of ricotta cheese into each shell. Place shells on the pasta sauce in the baking dish. Pour remaining sauce evenly over and cover with foil. Bake 1 hour until chicken is no longer pink. Sprinkle with cheese. Bake uncovered for 5 minutes until cheese is melted. Serve warm.