



# SUMMER MELON MANICOTTI

**Bernardi**  
ITALIAN SOLUTIONS

**Cheese Jumbo Manicotti** is baked and chilled, topped with a fresh melon salad and garnished with fresh mint and macerated berries. Yield: 2 Servings

## Ingredients:

4 Each	<b>Cheese Jumbo Manicotti</b> [#74781], Prepared According To Package Directions
½ Cup	Watermelon, Diced
½ Cup	Cantaloupe, Diced
½ Cup	Honeydew Melon, Diced
1 Tbsp.	Mint, Chopped

## Macerated Berries Ingredients:

¼ Cup	Strawberries, Chopped
¼ Cup	Blackberries
¼ Cup	Raspberries
¼ Cup	Sugar, White
Garnish	Mint Sprig

## Directions:

1. Bake the **Cheese Jumbo Manicotti** covered at 375 degrees Fahrenheit for 35-40 minutes.
2. Take **Cheese Jumbo Manicotti** out of the oven, uncover and refrigerate for at least an hour or until chilled.
3. Toss the watermelon, cantaloupe and honeydew in a small mixing bowl with chopped mint and set aside.
4. Mix the strawberries, blackberries and raspberries in a small bowl and add the sugar and smash the berries together.
5. Top the **Cheese Jumbo Manicotti** with the melon salad.
6. Spoon some of the berry mixture over the top of the melon salad and garnish with mint sprigs.

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