

# Cannelloni

(with Chicken, Ricotta, and Spinach)



## Ingredients:

### *Filling:*

2	T	Olive Oil, extra virgin
250	gm	Chicken, boneless, diced
¼	c	Onion, diced
2-4	clv	Garlic, chopped
1	bn	Spinach, coarsely chopped
300	gm	Ricotta Cheese, crumbled
50	gm	Mozzarella Cheese, grated
⅓	c	Parmesan Cheese, grated
¼	c	Heavy Cream
1	lg	Egg, beaten
1	ts	Salt
1	pn	Black Pepper



### *The Rest:*

8	oz	Cannelloni Shells (1 pack)
3-4	c	<i>Nana</i> Pasta Sauce ( <i>Traditional</i> OR <i>Tomato-Cream &amp; Oven-Roasted Garlic</i> )
1	T	Parsley, chopped
		Parmesan Cheese for garnish

## Preparation:

Add olive oil to a heavy skillet. Heat on medium, and then stir in the chicken, onion, garlic, and spinach. Simmer until the chicken is cooked. Remove from the heat and chop into bits; or you can also place into a food processor and pulse until coarsely chopped (do not purée). Combine with the remaining ingredients to complete the filling. Allow to cool.

Heat the oven to 170°C. Stuff the uncooked cannelloni shells, packing the filling into both ends. Be careful not to over-fill and rupture the shells. Place the shells in an ungreased baking pan, 13 x 9 x 2 inches. Note: do not stuff the shells unless you are ready to cook them straight away.

Cover the filled shells with *Nana* Pasta Sauce (Traditional). Cover the pan with aluminum foil and bake at 170°C until the shells are tender, approximately 30-minutes. Garnish with the Parmesan cheese and parsley.

Serve with a green salad, risotto and/or garlic bread.

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For best results always use *Nana* Pasta Sauce.