

Mark Calender
~~Cardo~~ Cannelloni

1981

Filling:

- 1 pkg. Cannelloni noodles 250g.
- 1/4 c. butter
- 1/3 c. onion, chopped
- 1 pkg. frozen spinach, cooked, drained
- 1/2 c. parmesan cheese & chopped
- 1 c. ricotta or cottage cheese
- 1 egg
- 3/4 c. cooked chicken, finely chopped (or ham)

WHITE SAUCE

- 3 c. butter
- 1/3 c. flour
- 2 c. milk
- 1 tsp. salt

TOMATO SAUCE

- 2 c. tomatoe sauce
- 1/2 tsp. basil
- dash Cayenne pepper
- 1/2 tsp. parmesan cheese
- 1 c. fresh parsley, chopped

2 pots - boiling H₂O →
8-in a pot - 1/2 time - stuff while

Cook cannelloni noodles acc. to pkg. directions.

Sauté onion in butter til soft.

Stir in spinach; cook til moisture is gone. Remove from heat.

Add chicken, cheese, egg & seasonings to taste.

Prepare a wh. sauce w/ butter, flour, milk & salt.

Prepare tomato sauce. Season w/ basil & oregano to taste.

Assemble cannelloni as follows:

Spread tomato sauce in bottom of 9 x 13" baking dish.

Place cooked cannelloni w/ chick. filling on top of tom. sauce.

Wh. sauce all over top & remaining tom. sauce. Sprinkle with oregano & parsley.

Cover & bake at 375° for 20 - 25 min. or til bubbly.

garlic - butter, vodka, garlic