



## ***FRANKO'S FAVORITES***

### **CANNELLONI**

Cook 1 pkg. Cannelloni noodles according to directions. Saute 1/3 cup chopped onion in 1/4 cup butter until soft. Stir in 1 pkg. frozen spinach that has been cooked, drained and chopped; cook until moisture is gone. Remove from heat. Add 3 cups finely chopped cooked chicken, 1/2 cup Parmesan cheese, 1 cup ricotta (or cottage) cheese, 1 egg and salt and pepper to taste.

**WHITE SAUCE:** Melt 1/3 cup butter in saucepan, stir in 1/3 cup flour. Mix in 2 cups milk and 1 tsp. salt, stirring until thickened. **TOMATO SAUCE:** Mix together 2 cups tomato sauce, 1/2 tsp. basil, dash cayenne pepper, 2 Tbsp. Parmesan cheese and 1/4 cup chopped fresh parsley.

**PREPARATION:** Pour 1/2 cup tomato sauce in bottom of 9"x13" baking dish. Fill cooked cannelloni with chicken/spinach filling. Place on top of tomato sauce. Pour white sauce over all; top with remaining tomato sauce. Sprinkle with Parmesan and parsley. Bake covered at 375 degrees for 20-25 minutes or until bubbly.