

Recipes

www.zucchis.com

Curried Chicken Cannelloni

MAKE YOUR BECHAMEL SAUCE AS USUAL EXCEPT THIS TIME ADD A LITTLE CURRY TO THE SAUCE, ADD A LITTLE AT A TIME TO TASTE. CHOP A CHICKEN BREAST OR USE CANNED CHICKEN MIXED WITH RICOTTA CHEESE AND ITALIAN HERBS. STUFF THIS INTO A PAR COOKED CANNELLONI SHELL. PLACE BECHAMEL SAUCE ON THE BOTTOM OF AN OVEN PROOF 2 INCH DEEP DISH. PLACE THE STUFFED SHELL ON TOP OF THE BECHAMEL. COVER WITH MORE SAUCE AND GRATED MOZZARELLA CHEESE. BAKE FOR ABOUT 15 MINUTES AT 375, OR UNTIL CHEESE BROWNS.

SERVE

