

Cannelloni

8 servings

60+ minutes

Ingredients

8 Manicotti/Cannelloni shells

½ lb ground beef

½ lb bulk Italian sausage

¼ cup shredded mozzarella cheese

Sauce (for two servings):

1 tbl olive oil

1/3 cup onions, chopped

1 cup sliced mushrooms

2 cloves garlic chopped

14 oz jar of premade sauce (I prefer Prego Fresh Mushroom)

½ tsp each Marjoram, Basil, and Oregano

Toppings (for two servings):

1 cup shredded Mozzarella

¼ cup grated parmesan

Directions

In an 8 quart pan over high heat boil water. Cook according to package directions and remove pasta tubes and put in an ice bath.

Mix together ground beef, Italian sausage and mozzarella cheese. Stuff the pasta tubes with the meat mixture. At this point, I freeze them in 2 tube bundles with one tube being a serving for one person.

Heat olive oil in a saucepan, add onions and cook until translucent, about 3-5 minutes. Add mushrooms and cook for another 5 minutes. Add garlic and cook for another minute. Pour sauce into pan and add seasonings. Let simmer for at least 20 minutes, but longer is better.

Once sauce is ready, place pasta tubes in an 8x8 pan (or individual serving dishes suitable for the oven). Pour the sauce over the