

Cannelloni

Prepare, or have prepared:

Fresh Pasta Dough

Basic Marinara Sauce

Béchamel Sauce



Ingredients

1 lb ground beef	½ C parmesan cheese
¼ C onions	2 eggs
4 T butter, split in half	½ tsp sweet basil
10 oz frozen chopped spinach	1 C bread crumbs
2 T cream	3 ½ C tomato sauce
	Salt and pepper

Directions

Brown and drain ground beef, set aside in mixing bowl. In a skillet, sauté cup onions in 2 T butter. When transparent and tender, add 2 T more butter and frozen chopped spinach (squeezed and drained). Cook on low heat, stirring occasionally, for 5-10 minutes until the moisture has cooked away. Remove from heat, allow to cool, and then combine with the meat.

Continue to add cream, parmesan cheese, eggs, sweet basil, salt and pepper and bread crumbs (enough to make a firm filling).

Preheat oven to 350. Grease a 9x13 pan and cover bottom with 1 ½ C tomato sauce.

Roll out a long thin sheet of pasta about 6 inches wide. Cut into 3 x 6 strips with a pasta wheel. Put 1/4 cup of filling on the pasta and roll it up, then put them in the pan seam side down. Leave a space between each. Top with roughly 1-2 cups béchamel sauce. Then spoon over 1-2 cups of tomato sauce. Bake 40-55 minutes or until the béchamel breaks through the middle of the tomato sauce. Turn off the oven but leave it in there another 30 minutes to make serving them easier.