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Chicken Mushroom Manicotti

Featuring Rosina Cheese Manicotti

Yield: 5 Servings
Suggested Menu Price: \$10.99

Ingredients

	Amount	RRS Item #
Rosina Cheese Manicotti	10 pcs	308157
Cooked Chicken Breast, Diced	3/4 lb	307047
Mushrooms, sliced	1 lb	790190
Sweet Onion, finely diced	1/4 onion	790172
Marinara Sauce	2 cups	111598
RTU Alfredo Sauce	1 cup	307557
Chicken Broth	1 cup	111508
Parsley-chopped	2 tbsp	790376
Olive Oil	1 tbsp	124417

Preparation:

1. Lay manicotti in baking dish.
2. Sauté onion in oil on medium heat for approx. 2 minutes. Add mushrooms and cook for another 2-3 minutes or until soft.
3. Add chicken and parsley and blend. Slowly stir marinara and alfredo. Add chicken broth to the consistency you prefer.
4. Pour over manicotti making sure that sauce goes between each.
5. Cover and bake at 350°F for 1 hour.

**All costs are approximate and subject to change.
Please see your sales representative for actual cost.
Products listed are subject to availability.

Recipe from Rosina Foods
July 2010