



Creamy Broccoli & Cheddar Cannelloni

Ingredients

- 1 lb For the pasta:
- 450 g Broccoli raab, raw
- 200 g Cheese, cheddar
- 150 g Cheese, ricotta, whole milk
- 50 g Eggs
- 0.25 cup Water
- 10 g MAGGI® Chicken Bouillon
- 1 lb For the sauce:
- 1 tbsp Butter, melted
- 1 tbsp Olive oil
- 50 g Onion, finely chopped
- 3 Cloves Garlic, finely chopped
- 0.25 cup Water
- 10 g MAGGI® Chicken Bouillon
- 2 cups Cream, fluid, half and half
- 0.25 cup Parmesan cheese
- 250 g Pasta, dry, enriched

Instruction

1. Preheat oven to 180°C and place oven rack to middle position.
2. To make the filling: Combine broccoli, Cheddar cheese, and Ricotta cheese and mix. Add egg, hot water and MAGGI® Chicken Bouillon and stir for a few minutes or until smooth.
3. To make the cream sauce: In a medium saucepan melt butter, add olive oil, sauté onions and garlic on medium heat until onions are soft but not browned.
4. Add hot water, MAGGI® Chicken Bouillon, cream and Parmesan cheese to the pan, whisk over medium heat until smooth and slightly thickened. Take care not to over boil cream sauce.
5. Pour half the sauce in the bottom of a baking dish.
6. Using a piping bag, fill cannelloni with the filling mixture and place over the sauce in the baking dish. Once completed pour the remaining sauce over the cannelloni's and bake in the oven for 45 mins or until slightly golden on top.

Nutrition

Carbohydrates	35.46 g
Energy	454.73 kcal
Fats	26.27 g
Protein	20.07 g

45 Minutes

7 Servings