

Chicken Manicotti



Ingredients:

3 - 4 chicken breast halves
2 - 3 slices of bread
1 egg
milk
garlic powder, basil, bay leaf, oregano, parsley
1 box manicotti shells
2 small cans Italian style tomato paste
2 large cans tomato sauce
1/4 pound of mozzarella cheese, shredded
1/4 pound of provolone cheese , shredded

Instructions:

- Boil chicken breasts for 34 - 40 minutes, cool with cold water in colander
- Shred chicken by hand
- Slice crust from bread, tear into small pieces
- Mix cheese, bread pieces, egg, small amount of milk
- Add shredded chicken and seasonings
- Mix tomato paste and sauce together
- Boil manicotti shells for 11 minutes and rinse in colander under cold water to stop the cooking process
- Stuff shells with chicken mix
- Preheat oven to 350 degrees F.
- In a glass baking dish, spread a thin layer of tomato sauce mix in bottom
- Place stuffed shells onto sauce in bottom of baking dish
- When baking dish full of stuffed shells, cover with more tomato sauce mix
- Bake 35 minutes
- You may have to use more than 1 dish
- After removal from oven, shred some real parmesan cheese over top with some Italian seasonings and let rest
- Enjoy!

Submitted by J. Greenup