

Beef Filled Cannelloni



A Yummy~ized version of the Taste of Cincinnati award winning dish: Prime Rib Cannelloni

Serves 4

1T butter		2 eggs
1T olive oil	1c dry red wine	2 garlic cloves, finely minced
1 pound lean beef tips	1/2c mushrooms, diced	12 cannelloni shells
1 large onion, diced	1/2 onion, diced	2T butter, room temperature
2 garlic cloves, finely minced	1T butter	2T all~purpose flour
1 package dry onion soup mix	1T olive oil	1/2c Parmesan cheese, grated
2c beef broth	1c spinach, finely chopped	
	1/2c ricotta cheese	

In large Dutch oven, melt butter and add olive oil. Brown beef tips and add onion, garlic, dry onion soup mix and mix well. Add beef broth and red wine. Reduce heat and cook until beef tips are fall~apart tender. Strain meat from liquid, reserving liquid. When cool enough to handle, shred beef.

Sauté diced mushrooms and onions in 1T butter and 1T olive oil until they are cooked and all the liquid is absorbed. Place in medium bowl. Add chopped spinach, ricotta, eggs and diced garlic. Mix well. Add shredded beef, mix well and cool.

Preheat oven to 350. Cook cannelloni shells in salted boiling water according to box directions. Drain and rinse in cold water. Using kitchen shears, slit the cannelloni shells so they are a long rectangle. Spread a heaping 1/4c of beef mixture over flat cannelloni shells and roll up, jelly~roll style. Place, seam side down, in baking dish sprayed with cooking spray.

Place reserved beef stock in saucepan and bring to a boil, reduce heat and simmer. In small bowl mix together 2T butter and flour until it is a thick paste and whisk into simmering beef broth until it is completely incorporated and is a gravy consistency. Drizzle sauce over rolled cannelloni shells and garnish with grated Parmesan.

Bake 25~35 minutes or until filling is hot and bubbly.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com