



Recipes

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Chicken and Pancetta Cannelloni Bake

Serves 12

Ingredients:

2 dozen Mission® 6" Pressed Mazina™ Tortillas
(08042)

1/2 oz. Olive Oil

1 Tbsp. Garlic , minced

1/3 cup Shallot , minced

11 oz. Chicken Breast, diced

5 oz. (1 cup) Pancetta , diced

6 oz. Myzithra Cheese , grated

1/2 cup Roasted Red Bell Pepper , chopped

2 Tbsp. Minced Fresh Oregano

2/3 cup Pine Nuts , toasted

1/3 cup Ricotta Cheese

1/2 tsp. Salt

1 batch Garlic Basil Sauce (see Related Recipe)

Directions:

1. Heat ½ ounce of olive oil in skillet. Sauté 1 tablespoon of garlic and the shallots until garlic starts to brown. Add the diced chicken and pancetta; sauté until chicken is cooked. Remove from heat and let cool.

2. In a food processor, combine the chicken mixture, Myzithra, roasted bell pepper, oregano and pine nuts. Process to a fine crumb. Remove from processor and mix in ricotta cheese. Season with salt.

3. Using approximately 2 ounces of filling for each Mission® Mazina™ Tortilla, roll up the cannelloni, forming a meat filled tube, and place seam-side down in a baking dish.

4. Cover the cannelloni with just enough Garlic Basil Sauce so that the tortillas won't become dry. Cover with wax paper and foil and bake for 30 minutes.

5. Serve with the remaining sauce.



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Garlic Basil Sauce

Serves 1

Ingredients:

3 oz. Olive Oil

4 tsp. Garlic , minced

28 oz. Canned San Marzano® Tomatoes , crushed

1/3 cup Fresh Basil , chiffonade

Salt and Pepper to taste

Directions:

1. Heat olive oil in a large heavy skillet.
2. Sauté garlic until it just starts to brown. Add tomatoes and basil and let simmer on medium-low heat for 10 minutes.
3. Season to taste with salt and pepper. Hold warm.