



JUMBO MANICOTTI A LA KING



Jumbo Manicotti are covered in a rich cream sauce and mixed with shredded chicken, peas and red peppers, topped with mozzarella cheese and baked until bubbly. Yield: 4 Servings

Ingredients:

8 Each	Jumbo Manicotti [#74781]	⅓ Cup	Heavy Whipping Cream
1 Tbsp.	Vegetable Oil	2 Cups	Chicken, Cooked & Pulled
1 Cup	Red Bell Peppers, Sliced	1 Cup	Peas
½ Cup	Onion, Diced	To Taste	Salt & Black Pepper
½ Cup	Celery, Sliced	1 Cup	Mozzarella Cheese, Shredded
10.5 Oz. Can	Condensed Cream of Mushroom Soup	Garnish	Parsley, Chopped

Directions:

1. Preheat the oven to 375° Fahrenheit and a saute pan over medium heat.
2. Add the vegetable oil to the preheated pan and add the bell pepper, onion and celery and cook until the onions get translucent.
3. Add the condensed soup and the cream, stir and bring to a simmer.
4. Add the chicken, peas, salt and pepper and stir to incorporate. Turn off heat and cover.
5. Place **Jumbo Manicotti** into a baking dish.
6. Cover with the sauce and mozzarella cheese.
7. Cover the manicotti with foil and bake for 55 minutes, uncovered for the last ten.
8. Garnish with parsley and serve immediately.

