

Foster's Body & Paint

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Cannelloni Crescents

Ingredients:

- 1 lb lean ground beef
- 1/2 cup chopped onion
- 1/4 cup chopped green bell pepper
- 1/2 tsp dried oregano leaves
- 1/2 tsp dried basil leaves
- 1/4 tsp garlic powder
- 1 (6 oz) can tomato paste
- 1 (4.5 oz) jar Green Giant Sliced Mushrooms, drained
- 2 (8 oz) cans Pillsbury Refrigerated Crescent Dinner Rolls
- 1 egg, beaten
- 1 cup spaghetti sauce
- Grated Parmesan cheese

Makes 8 servings



Preparations:

- 1.) Heat oven to 375 degrees. Lightly spray cookie sheet with nonstick cooking spray. In large skillet, cook ground beef and onion over medium-high heat until beef is thoroughly cooked, stirring frequently. Drain well.
- 2.) Stir in bell pepper, oregano, basil, garlic powder, tomato paste and mushrooms. Reduce heat; simmer 15 minutes. Cool slightly.
- 3.) Separate dough into 8 rectangles. Firmly press perforations to seal. Spread about 1/3 cup beef mixture on each rectangle within 1/4 inch of edges. Roll up, starting at shortest side of rectangle; pinch edges and sides to seal. Place seam side down on sprayed cookie sheet. Brush each roll with beaten egg.
- 4.) Bake at 375 degrees for 14 to 19 minutes or until golden brown. Meanwhile, heat spaghetti sauce in small saucepan.
- 5.) To serve, place cannelloni on individual serving plates. Pour warm spaghetti sauce over cannelloni. Sprinkle with Parmesan cheese.

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