

Carlyle Deli Chicken-Broccoli Manicotti with Chive Cream Cheese

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

INGREDIENTS:

1 pkg manicotti, cooked/rinsed/drained

Sauce:

8 oz soft style cream cheese with chives

8 oz cream cheese

1/2 C Parmesan cheese

1 C milk

Filling:

1/4 C green onion, chopped

4 oz diced pimento

1/4 C sliced black olives (optional)

3 C diced cooked chicken breasts (about 4)

1 (10 oz) pkg frozen chopped broccoli, cooked

1/4-1/2 tsp black pepper

3/4 C sauce

Paprika, used last, if desired

DIRECTIONS:

Cook manicotti according to directions - rinse/drain - set aside.

Sauce: stir cream cheeses till melted over medium heat, slowly adding milk - stir till smooth - stir in Parmesan - set aside.

Filling: Stir all ingredients together - using spoon, stuff manicotti - arrange in baking dish and pour rest of sauce over shells - sprinkle with paprika, if desired - cover with foil and bake 25-30 minutes at 350° F.

Serves: 6 (serving size: 2 manicotti)