

Shortcut Potato and Cheese Perogies



The perogies will only be as good as your mashed potatoes, so make sure they're well seasoned and delicious before you begin.

Filling

- 2 cups leftover mashed potatoes, warmed
- 1 cup grated cheese (cheddar is yummiest)
- 1/4 teaspoon onion powder

Pasta

- 12 cannelloni, cooked according to package directions and cut in half width-wise.

Sauce

- 1 tablespoon butter
- 2 garlic cloves, minced
- 3/4 cup heavy cream
- 1/4 teaspoon salt
- pepper, to taste
- 1/2 cup chopped ham

1) Mix together filling ingredients. Place in a large resealable plastic bag. Snip off the corner of the bag and pipe the filling into each cannelloni half, until full. Place, in a single layer, in a 10 cup casserole dish and cover with foil. Bake at 350° F for 20 minutes.

2) Meanwhile make the sauce: Melt butter in a small saucepan, add garlic and cook for 1 minute until softened. Add cream, salt and pepper. Bring to a boil and simmer for 15 minutes to reduce.

3) Once the filled cannelloni are done baking, remove from oven, sprinkle with ham and pour sauce over all. Bake, uncovered, for 10 minutes, or until sauce is bubbly.

Serves: 4

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