

# Cannelloni With Swiss Chard And Fresh Goat Cheese

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pork-cannelloni-recipe>

## Ingredients:

- 1 pound Swiss chard green
- kosher salt as needed
- 1/4 cup extra virgin olive oil
- 3/4 cup yellow onion minced
- 6 ounces fresh goat cheese crumbled
- 1/4 cup pecorino romano grated
- 1 1/4 cups bread crumbs fresh soft
- freshly ground pepper as needed
- 2 tablespoons extra-virgin olive oil plus more as needed for baking dish
- 1 pound cannelloni sheets, cooked and cooled
- 2 cups tomato sauce
- 1/2 cup plain dry bread crumbs as needed
- 1/4 cup pecorino romano grated

## Nutrition:

1. Calories: 1140 calories
2. Carbohydrate: 131 grams
3. Cholesterol: 75 milligrams
4. Fat: 50 grams
5. Fiber: 11 grams
6. Protein: 45 grams
7. SaturatedFat: 20 grams
8. Sodium: 1690 milligrams
9. Sugar: 20 grams

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