



Italian Sausage Tortellini Bake

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

This delicious Italian sausage tortellini dish will have you coming back for seconds

Ingredients

- - 1 pound bulk Italian sausage - 1 onion
- chopped - 1 green bell pepper
- chopped - 1 (24 ounce) jar marinara sauce - 1 (14 ounce) can Italian-style diced tomatoes - 1 teaspoon garlic powder - 1 (9 ounce) package frozen cheese-filled tortellini - 2 cups shredded mozzarella cheese

Instructions

1. Heat a large saucepan over medium heat. Crumble sausage into the hot pan; add onion and green bell pepper. Cook and stir until sausage is completely browned
2. 7 to 10 minutes. Drain grease. Pour marinara sauce and tomatoes over sausage mixture; season with garlic powder and stir. Bring to a simmer
3. reduce heat to medium-low
4. and cook until tomatoes break down into sauce
5. 30 to 45 minutes. Meanwhile
6. preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook frozen tortellini in boiling water until they float to the top and the filling is hot
7. 6 to 7 minutes; drain. Gently fold cooked tortellini into simmering sauce; cook for 5 minutes. Pour tortellini and sauce into a 9x13-inch baking dish; sprinkle the top with mozzarella cheese. Bake in the preheated oven until cheese is golden brown
8. 20 to 30 minutes.