



Easy Cheesy Tortellini Bake

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This is such an easy cheesy tortellini bake but it looks and smells great and tastes even better Your guests will think you spent hours on it You can add cooked Italian sausage too Great with a salad and garlic bread

Ingredients

- - 2 (9 ounce) packages cheese tortellini - 1 (24 ounce) jar marinara sauce - 1 (16 ounce) jar Alfredo sauce - 1 (10 ounce) box frozen chopped spinach
- thawed and squeezed dry - 1 tablespoon dried Italian seasoning - 1 (8 ounce) package shredded Mozzarella cheese - ¼ cup freshly grated Parmesan cheese - 1 teaspoon dried Italian seasoning

Instructions

1. Preheat the oven broiler; adjust an oven rack to the highest position. Generously butter or grease an 8x8-inch baking dish. Bring a large pot of lightly salted water to a boil. Add tortellini and cook according to package directions; drain and set aside. Bring marinara and Alfredo sauces
2. spinach
3. and 1 tablespoon Italian seasoning to a simmer in a large saucepan over medium-high heat. Reduce heat to medium-low and simmer for 10 minutes. Stir tortellini into sauce
4. then pour into the prepared baking dish. Sprinkle with mozzarella cheese
5. Parmesan cheese
6. and 1 teaspoon Italian seasoning. Broil until cheese has melted and turned golden brown
7. 1 to 2 minutes.