



One Pot Tortellini Bake

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

This main dish comes together in under an hour and the best part it cooks in one pot. Serve with crusty garlic bread and a nice green salad if desired.

Ingredients

- 1 pound ground beef - 1 teaspoon Italian seasoning - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon granulated garlic - 1 (28 ounce) jar marinara sauce - 1 (14.5 ounce) can diced tomatoes - 1 cup water - $\frac{1}{4}$ cup Cabernet Sauvignon (or other dry red wine) - 1 (16 ounce) package tortellini - 1 (8 ounce) package cream cheese
- cubed - 4 ounces shredded mozzarella cheese

Instructions

1. Heat a Dutch oven over medium-high heat. Add ground beef and cook until brown and crumbly
2. 5 to 10 minutes. Add Italian seasoning
3. salt
4. and granulated garlic; mix to combine. Stir in marinara sauce
5. diced tomatoes with liquid
6. water
7. and red wine until well combined. Reduce heat to low; add tortellini and cook until warmed through
8. about 10 to 15 minutes. Meanwhile
9. preheat the oven to 375 degrees F (190 degrees C). Add cream cheese to tortellini mixture and stir gently to blend; sprinkle mozzarella cheese over the surface. Bake in the preheated oven until cheese is melted and golden brown
10. about 15 minutes. Serve immediately.