



# Baked Tortellini with Meat Sauce

## SERVES

- 35 portions, requires 5 oz spoodle
- 13 tortellini per portion

## INGREDIENTS

- 1 bag 830WG four cheese tortellini (5 lbs)
- 6 cups marinara sauce, divided
- 2 lbs beef crumbles
- 1 cup cheese mixture: ½ cup mozzarella cheese, shredded combined with ½ cup Parmesan cheese, grated
- ½ cup chopped parsley

## PREPARATION

- Keep tortellini frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 3 cups of marinara sauce evenly across bottom of hotel pan
- Add tortellini, beef crumbles and remaining 3 cups of marinara sauce and mix until all tortellini has been coated
- Sprinkle cheese mixture evenly on top of sauced tortellini
- Cover with aluminum foil
- Bake at 350°F for 40 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Carefully remove from oven and discard foil
- Garnish with fresh chopped parsley

## CN CONTRIBUTIONS

2 m/ma, ½ oz eq grain, ¼ cup veg

## SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200/81002) to ensure your grain requirements are met

## NUTRITION FACTS PER SERVING\*

Calories 200	Total Fat 6g
Sat Fat 2.5g	Sodium 540mg

\*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

## CHEF TIPS



Cook from frozen



Garnish with parsley

## RECIPE VIDEOS

Instructional videos are available at [www.tastybrandsk12.com/pastabilities](http://www.tastybrandsk12.com/pastabilities)



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