



Tortellini with Sausage and Peppers

SERVES

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

INGREDIENTS

- 1 bag 830WG four cheese tortellini (5 lbs)
- 4 cups marinara sauce, divided
- 2 cups peppers, sliced
- 1 ½ lbs Italian style turkey sausage crumbles
- ½ cup chopped parsley

PREPARATION

- Keep tortellini frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 2 cups of marinara sauce evenly across bottom of hotel pan
- Add tortellini, sausage crumbles, peppers, and remaining 2 cups of marinara sauce and mix until all tortellini has been coated
- 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, 1 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 170	Total Fat 3.5g
Sat Fat 1.5g	Sodium 360mg

*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



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