

# Tortellini Primavera



## Ingredients (Serves 35)

- 5 lb. bag Cheese Tortellini (#00830WG)
- 4 cups Alfredo sauce combined with 1 cup pesto, divided
- 5 cups Any combination of your favorite vegetables *Our favorites are cherry tomatoes, peppers, & broccoli*
- 1 cup Parmesan cheese, grated

## Directions

1. Keep tortellini frozen until ready to cook
2. Spray a standard size hotel pan with non-stick spray
3. Spread 2 ½ cups of sauce mixture evenly across bottom of hotel pan
4. Add tortellini, assorted vegetables, and remaining 2 ½ cups of sauce mixture and mix until all tortellini has been coated
5. Cover with aluminum foil
6. 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
7. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
8. Cook all food thoroughly to 165°F
9. Carefully remove from oven and discard foil
10. Garnish with grated Parmesan cheese

## CN Crediting

**2**  
m/ma

**1**  
oz eq  
gr

**1/4**  
cup  
veg

## Nutrition Facts per serving\*

**Calories: 190**    **Total Fat: 7g**  
**Sat Fat: 3g**    **Sodium: 410mg**

*\*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



Sprinkle with grated cheese

