



BEEF TORTELLINI STROGANOFF BAKE



Beef Tortellini is mixed caramelized onions and sliced button mushrooms, tossed in a savory cream sauce and covered in mozzarella cheese, baked until golden brown. Yield: 4 servings

Ingredients:

1 Lb.	Beef Tortellini [#73452]	¼ Cup	Sour Cream
2 Tbsp.	Butter	1 Tbsp.	Dijon Mustard
½ Cup	Onions, Sliced	1 tsp.	Worcestershire Sauce
1 Tbsp.	Garlic, Sliced	1 tsp.	Thyme
1 Cup	Mushrooms, Sliced	To Taste	Salt and Black Pepper
½ Cup	Beef Stock	1 Cup	Mozzarella Cheese, Shredded
½ Cup	Beef Gravy	Garnish	Parsley, Chopped

Directions:

1. Preheat the oven to 350° Fahrenheit.
2. Add butter to a saute pan over medium heat.
3. Add onions and garlic and cook until translucent, then add mushrooms and cook until softened.
4. Add beef stock and bring to a simmer.
5. Stir in beef gravy, sour cream, Dijon, Worcestershire sauce, thyme, salt and pepper and simmer for 5 minutes.
6. In a baking dish, add **Beef Tortellini** and stroganoff sauce.
7. Cover with shredded mozzarella cheese.
8. Bake for 20 minutes or until the cheese is melted and bubbling.
9. Garnish with parsley.

