



# CHEESE TORTELLINI PASTICCIO BAKE



**Cheese Tortellini** is tossed in a creamy béchamel and layered with a meaty bolognese and baked until bubbly and golden brown. Yield: 2 Servings

## Ingredients:

4 Cups	<b>Cheese Tortellini</b> [#77202], Prepared According To Package Directions	1 Lb.	Ground Beef
2 Tbsp.	Butter	1 tsp.	Italian Seasoning
¾ Cup	Onion, Diced	To Taste	Salt and Pepper
1 Tbsp.	Garlic, Minced	2 Cups	Tomato, Diced
¼ Cup	Tomato Paste	2 Cups	Bechamel Sauce, Prepared
		Garnish	Parsley, Chopped

## Directions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Heat a medium sized saucepan over medium heat.
3. Melt butter and add onions and garlic after the onions become translucent and add the tomato paste.
4. Add the ground beef, Italian seasoning, salt and pepper and cook until the beef is cooked through then add the diced tomatoes.
5. Layer **Cheese Tortellini** in a small baking dish, then add a layer of the meat sauce.
6. Add another layer of **Cheese Tortellini**, and top with bechamel sauce.
7. Bake for 30 minutes, garnish with parsley and serve immediately.

