



# CHEESY BAKED TORTELLINI



Tender **Tri-Color Cheese Tortellini** mixed with marinara sauce and herbs, topped with chopped bacon and cheese, then baked until bubbly and chiffonade basil. Yield: 2 Servings

## Ingredients:

1 Lb.	<b>Tri-Color Cheese Tortellini</b> [#9169135], Prepared According to Package Directions	½ Cup	Bacon, Cooked & Chopped
2 Cups	Marinara Sauce	¼ Cup	Cheddar Cheese, Shredded
2 Tbsp.	Parsley, Chopped	¼ Cup	Mozzarella Cheese, Shredded
2 tsp.	Thyme, Chopped	¼ Cup	Parmesan Cheese, Grated
		Garnish	Basil, Chiffonade

## Directions:

1. Preheat an oven to 350°F and butter an 8x8 baking dish.
2. In a large mixing bowl, mix together the marinara sauce, parsley and thyme.
3. Toss the **Tri-Color Cheese Tortellini** in the bowl until evenly coated, then place it into the baking dish.
4. Top with the bacon, cheddar, mozzarella and parmesan cheeses, then cover the baking dish with foil.
5. Bake for about 20 minutes, then remove the foil and bake for another 10 minutes, or until the cheese has browned.
6. Garnish with fresh basil.

