



CORNER BEEF & CABBAGE TORTELLINI BAKE



Braised corned beef with green cabbage, onions, diced potatoes and carrots, served over tender **Cheese Tortellini**, garnished with chopped parsley. Yield: 4 Servings

Ingredients:

1 ½ lb.	Cheese Tortellini [#9168335], Prepared According to Package Directions	½ Each	Green Cabbage, Cut Into Wedges
1 lb.	Corned Beef, Diced	1 Quart	Beef Stock
2 Each	Carrot, Chopped	1 Tbsp.	Thyme, Chopped
2 Each	Red Potatoes, Quartered	To Taste	Salt & Black Pepper
1 Each	White Onion, Thickly Sliced	Garnish	Parsley, Chopped

Directions:

1. Place the corned beef, carrot, red potatoes, white onion, green cabbage, beef stock, thyme, salt and black pepper into a large saucepot.
2. Bring it to a simmer, then simmer for 15-20 minutes, or until the vegetables are tender.
3. Place the **Cheese Tortellini** into a serving dish and top with the corned beef and vegetables.
4. Garnish with parsley.

