



TORTELLINI PASTITSIO



Tri-Color Tortellini mixed with seasoned Italian sausage, onion and tomatoes, topped with a creamy bechamel, then baked until golden. Yield: 4 Servings

Ingredients:

2 Cups	Tri-Color Tortellini [#9169135], Prepared According to Package Directions	½ lb.	Italian Sausage
1 Tbsp.	Butter	⅓ Cup	White Onion, Diced
1 Tbsp.	Flour, All-Purpose	⅓ Cup	Tomatoes, Diced
¾ Cup	Milk	To Taste	Parmesan Cheese, Grated
To Taste	Salt & Black Pepper	Garnish	Parsley, Chopped

Directions:

1. Preheat an oven to 350°F.
2. Heat the butter in a small sauté pan on medium heat.
3. Add in the flour, then allow it to simmer for 2-3 minutes, or until golden.
4. Stir in the milk, and allow it to simmer for 3-4 minutes, or until thickened.
5. Season it with salt and black pepper to make the bechamel, then remove it from heat.
6. Heat a medium sauté pan on medium heat.
7. Add in the Italian sausage, then cook for 8-10 minutes, or until almost fully cooked.
8. Add in the onion and tomatoes, then cook for another 2-3 minutes, or until softened.
9. Fold in the **Tri-Color Tortellini**, then place the mixture into a greased baking dish.
10. Top with the bechamel and parmesan cheese, then cover with foil and bake for 25-30 minutes, or until set.
11. Garnish with parsley.

