



LAYERED TORTELLINI PIZZA BAKE

Makes: 3 to 4 Servings • Ready In: 25 minutes or less

INGREDIENTS

454 g / 16 oz. frozen cheese tortellini or ravioli
1 can (12 oz / 375 ml) pizza sauce
1 Tbsp. grated Parmesan cheese
1 green bell pepper, diced
Pepperoni slices, about 10 to 12
½ cup grated mozzarella cheese




STEPS

In a pot, cook tortellini as per package directions. Drain.

In an 8 x 8 casserole dish, spoon a little pizza sauce over the bottom of the dish. Evenly spread half of the cooked tortellini on top. Pour half of the remaining pizza sauce over tortellini, followed by the Parmesan cheese and remaining cooked tortellini. Top with remaining pizza sauce, bell peppers, pepperoni and mozzarella cheese.

Bake in a 400° F oven, for 10 minutes to heat and melt cheese. Set oven to broil for the last 2 minutes if you like your cheese lightly browned on top.

 **Eco-Friendly Clean-up:** For wiping wet counters and to clean-up small messes we use re-usable kitchen bar mops instead of wasteful paper towels. You'll find the ones we use on our **Gift Shop** page [here](#).