Baked Tortellini

- Yield: Serves: 4
- Salt
- 1 pound frozen or refrigerated cheese tortellini
- 2 cups marinara
- 1/2 cup ricotta
- 1 cup shredded mozzarella
- 1/2 cup grated Parmesan
- 1 tablespoon sliced fresh basil
- 1. Preheat oven to 400°F. Mist a 2-quart baking dish with cooking spray.
- 2. Bring a large pot of salted water to a boil. Cook tortellini according to package label instructions (8 to 10 minutes for fresh or 12 to 15 minutes for frozen). Drain thoroughly. Spread tortellini evenly over bottom of baking dish.
- 3. Combine marinara and ricotta in a large microwave-safe measuring cup. Microwave on high until hot, about 2 minutes. Pour sauce over tortellini. Sprinkle mozzarella and Parmesan over pasta. Bake until heated through and Parmesan is bubbling and golden, approximately 15 minutes. Sprinkle with basil and serve.