

Tortellini Alfredo Spinach Casserole

- Prep time 15 mins
- Cook time 35 mins
- Total time 50 mins
- Serves: 8-10

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- 19 oz. frozen cheese tortellini
- 10 oz. frozen chopped spinach
- 16 oz. baby bella mushrooms, cleaned and sliced
- 1½ cups Alfredo sauce
- 8 oz. sour cream
- 15 oz. ricotta cheese
- 1 teaspoon garlic, minced
- 1 egg, beaten
- ¼ cup Parmesan cheese, shredded
- 1 tablespoon parsley, chopped
- Salt and pepper to taste
- 1½ cups mozzarella cheese, shredded



1. Cook the spinach according to package directions and drain any excess liquid
2. Meanwhile, saute mushrooms in some oil over medium high heat until mushrooms cook down, about 5 minutes. Drain any excess liquid
3. Mix the frozen tortellini with Alfredo sauce, cooked mushrooms and spinach, sour cream and salt and pepper to taste
4. Combine ricotta, garlic, egg, Parmesan and parsley and mix thoroughly
5. Add the ricotta mixture to the tortellini mix and stir to combine
6. Place pasta in a 9x13 casserole dish and top with mozzarella cheese
7. Bake at 350 degrees F for 30 minutes or until bubbly
8. Broil at 450 degrees F for 2-3 minutes or until cheese starts to brown

1. Dish and serve hot