



Tortellini Primavera

SERVES

- 35 portions, requires 5 oz spoodle
- 13 tortellini per portion

INGREDIENTS

- 1 bag 830WG four cheese tortellini (5 lbs)
- 4 cups Alfredo sauce combined with 1 cup pesto, divided
- 5 cups of any combination of your favorite vegetables
Our favorites are cherry tomatoes, peppers, & broccoli
- 1 cup Parmesan cheese, grated

PREPARATION

- Keep tortellini frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 2 ½ cups of sauce mixture evenly across bottom of hotel pan
- Add tortellini, assorted vegetables, and remaining 2 ½ cups of sauce mixture and mix until all tortellini has been coated
- Cover with aluminum foil
- Bake at 350°F for 40 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Carefully remove from oven and discard foil
- Garnish with grated Parmesan cheese

CN CONTRIBUTIONS

2 m/ma, 1 oz eq grain, ¼ cup veg

SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200/81002) to ensure your grain requirements are met

NUTRITION FACTS PER SERVING*

Calories 190	Total Fat 7g
Sat Fat 3g	Sodium 410mg

*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

CHEF TIPS



Cook from
frozen



Sprinkle with
grated cheese

RECIPE VIDEOS

Instructional videos are available at
www.tastybrandsk12.com/pastabilities



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