

# Cheesy Tortellini

## Ingredients

- 1 lb lean ground beef or turkey
- 2 cloves of fresh garlic
- 8 oz roasted red peppers (from the jar)
- 2 cups water or veggie broth
- 1 28 oz can of marinara sauce
- 20 oz tortellini of choice (I used spinach- extra veggies!)
- ½ cup parmesan cheese
- ½ cup mozzarella cheese
- Side dish
- Roasted Asparagus
- 16 oz fresh asparagus
- ½ tsp salt
- ½ tsp pepper
- ½ tsp garlic

## Directions

1. Preheat oven to 425 degrees
2. Heat 1 TBS olive oil in large oven safe skillet. Add ground beef to the skillet and start browning
3. Heat water or broth in microwave for 5 minutes
4. Add garlic to the skillet and break up meat
5. Wash and trim asparagus. Add to a baking sheet lined with parchment paper. Drizzle with olive oil, and season with salt, pepper and garlic. Put in the oven for 12 minutes
6. Add peppers to the skillet. Cook for one additional minute.
7. Add water, tortellini and marinara to the skillet. Bring to a boil if not already boiling, and turn to simmer and cook for 10 minutes.
8. Top with cheese, and place in the oven for a couple of minutes or until melted.
9. Enjoy!

MADE WITH LOVE

by Teresa Forchard