

Tortellini Bake 3 Ways

From Southern Living Million Dollar Tortellini Bake <https://www.southernliving.com/million-dollar-tortellini-bake-11990638?print=>

1 pint home canned Italian sausage crumbles, drained or use 1 lb fresh
½ cup onion, chopped
2 cloves garlic, minced
1 tsp Italian seasoning
½ tsp salt
3 cups marinara sauce
1 15-oz can diced fire roasted tomatoes, undrained
1/3 cup fresh basil, chopped
1 20-oz pkg fresh cheese tortellini
8 oz fresh mozzarella slices
2/3 cup Parmesan cheese

Traditional:

Preheat oven to 350F and prepare a large baking dish with cooking spray and set aside. In a large skillet, cook the sausage over medium high heat until nearly done. Mix in onions, garlic, and seasonings and stir until onions are translucent. Turn off heat and stir in marinara sauce and tomatoes. Fold in fresh basil and tortellini. When thoroughly mixed, pour into the prepared baking dish. Top with slices of mozzarella and sprinkle with Parmesan cheese. Bake until bubbly and the cheese is melted.

Solar oven:

Spray cooking pan with baking spray and add pre-cooked sausage crumbles. Mix in onion, garlic, seasonings, tomatoes, and sauce. Add basil and stir in tortellini until evenly combined. Top with mozzarella slices and Parmesan cheese. Place in preheated solar oven and bake until bubbly and done. Garnish with more basil if desired.

12" Dutch Oven

Preheat Dutch oven over about 30 charcoal briquettes or equivalent wood fire coals. Add sausage and stir until nearly done. Add onions, garlic, and seasonings and cook, stirring often, until onions are translucent. Mix in the marinara sauce and tomatoes stirring until thoroughly mixed. Fold in tortellini and basil. Top with both cheeses, cover, and continue cooking until mixture is bubbly and cheese is melted to a golden brown.