

Tortellini Casserole



As a child I used to love tortellini casserole prepared in various ways. This is one of the preparation ways we all love a lot, so I decided to share this recipe with you, my dear readers.

The preparation is very fast, so it is ideal for all those who do not have much time to spend in the kitchen at the cooker.

INGREDIENTS :

1 kg ham-filled tortellini

3 onions

200 ml . of cream

200 ml . cooking cream

200 ml of sour cream

500 g. of champignons (canned)

80 g . of tomato paste from a tube

400 g . of cooked ham

400 g . Gauda cheese (you can use other cheese that melts, as well)

2 g of pepper

salt (to your taste)

30 g of butter

PREPARATION:

- 1 . cook the tortellini in salted water according to instructions on the package ...
- 2 . heat the oven to 200 degrees...
- 3 . peel the onion and cut it to tiny cubes, chop the cooked ham to cubes, too ...
- 4 . grind the cheese ...
- 5 . drain the canned champignons ...
- 6 . heat the butter , add onion and fry it till it gets a nice golden colour ...
- 7 . add cooked ham and fry it for 2 – 3 more minutes
- 8 . add all other ingredients except for cheese and tortellini
...
- 9 . stir everything well and let boil and then take away from the heat ...
- 10 . put tortellini in a baking pan, pour the sauce over them evenly and then sprinkle with cheese
- 11 . put into the hot oven for 30-40 minutes ...
- 12 . serve your tortellini casserole with lettuce ...



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