

Cheesy Chicken Tortellini Bake

Cubed cooked chicken and refrigerated tortellini make a quick, comforting casserole.

Pasta Mixture

- ½ cup (125 mL) chopped onion
- 1 tsp (5 mL) olive oil
- 1 garlic clove, pressed
- 1 jar (435 mL) white Alfredo pasta sauce
- 1 pkg (500 g) refrigerated cheese-filled regular or spinach tortellini
- 1½ cups (375 mL) cubed cooked chicken
- 1 cup (250 mL) milk
- 1 cup (250 mL) water
- 1 cup (250 mL) frozen peas
- ¼ tsp (1 mL) ground black pepper
- 2 tbsp (30 mL) snipped fresh basil leaves or 1 tsp (5 mL) dried basil leaves



Crumb Topping

- 1 oz (30 g) grated fresh Parmesan cheese (¼ cup/50 mL)
 - 2 tbsp (30 mL) butter or margarine, melted
 - 1 cup (250 mL) fresh bread crumbs
1. Preheat oven to 400°F (200°C). For pasta mixture, chop onion using **Food Chopper**. In **(4-qt/4-L) Casserole**, heat oil over medium-high heat; add onion and garlic pressed with **Garlic Press**. Cook and stir 2-3 minutes or until onion is tender. Stir in pasta sauce, tortellini, chicken, milk, water, peas and black pepper. Heat until mixture just comes to a boil; remove from heat. Stir basil into pasta mixture.
 2. Meanwhile, for crumb topping, grate Parmesan cheese using **Microplane® Adjustable Fine Grater**. Place butter in **Small Micro-Cooker®**; microwave on HIGH 30-45 seconds or until melted. Stir in bread crumbs and cheese; mix well.
 3. Spoon pasta mixture into **Square Baker**; sprinkle with crumb topping. Bake 15-20 minutes or until edges are bubbly and topping is golden brown.

Yield: 6 servings

U.S. Nutrients per servings: Calories 620, Total Fat 27 g, Saturated Fat 12 g, Cholesterol 110 mg, Carbohydrate 62 g, Protein 28 g, Sodium 1130 mg, Fiber 3 g

Cook's Tips: Alfredo sauce in a jar can be found in the pasta sauce section of the supermarket. Do not substitute refrigerated Alfredo sauce; it may separate and curdle during baking.

Use the **Deluxe Cheese Grater** fitted with coarse grating drum to quickly grate bread for fresh bread crumbs.

To quickly snip basil leaves, stack the leaves and roll them up into a tight cylinder. Using the **Chef's Knife**, slice the roll crosswise into thin strips. Separate strands and snip them using **Kitchen Shears**.

