# Cheesy Tortellini Bake

*A one dish wonder that will be sure to be your families knew favorite!*

- 1 (24oz) container of refrigerated or frozen cheese tortellini
- 2 lb ground beef
- 1 (24oz) jar of tomato sauce
- 1/2 cup chopped onions
- 8 (ounces) cream cheese (cubed)
- 1-2 cups shredded mozzarella cheese
- 1/2 cup grated or shredded parmesan
- seasoning to taste
- Cook the tortellini according to the package directions; drain and set aside.
- Preheat your oven to 350 degrees and grease a 9×13 baking dish.
- In a large skillet, brown the ground beef with the seasoning. I use garlic salt, 1/2 cup chopped onion, pepper, and salt. Then add your sauce and let simmer for an hour. You don’t have to let it go that long, but do at least 20 minutes. It will really flavor your meat!
- Remove the excess grease from the browned beef and stir in cream cheese. Mix well.
- Gently mix your cooked tortellini in with the meat mixture and then pour it into your casserole dish; Generously top with shredded mozzarella and parmesan.
- Bake uncovered in the center rack of your oven for about 25-30 minutes until bubbly.
- Enjoy with my homemade cheesy bread and a fresh salad.

Instructions