

Tortellini Bratwurst Bake

Easy peasy and super delicious pasta bake that the entire family will love!

ENJOY!

INGREDIENTS:

- 1 Package Fresh Tortellini
- 2 Tablespoon Olive Oil
(we use Prairie Oils & Vinegar Garlic Infused)
- 1 Package UNGER MEATS Bratwurst
(we used the Tailgater Brats but there are LOTS of flavours to choose from)
- 1 Red Onion, chopped (white/yellow onion fine)
- 1 Bell Pepper (we used a Yellow Bell Pepper)
(and if you don't like peppers...just leave them out)
- Mushrooms, sliced
(we used ½ package but use however many you like)
- Salt & Pepper to taste
- ½ - 1 cup Parmesan Cheese



DIRECTIONS:

1. Prepare Tortellini pasta according to package instructions.
2. Prepare Bratwurst
 - *Unger Meats Brats are fully cooked so you really only need to heat them. I always throw them on the BBQ so they get a nice grilled smoky flavour but you can simply slice them and throw them in with the onions, peppers & mushrooms. You decide!*
3. Prepare skillet with Olive Oil. Throw in Onions, Peppers & Mushrooms. Cook until vegetables are tender and a bit caramelized (about 10 - 12 mins). Season with salt & pepper as you are cooking.
4. Add Bratwurst and cook another 5 mins.
5. Prepare oven safe casserole dish with non-stick spray.
6. Combine Vegetables, Brats & Tortellini in baking dish.
7. Sprinkle with Parmesan Cheese, stir gently to combine. Sprinkle one final layer of Parmesan on top.
8. Bake uncovered in 375 oven for 20-25 mins.
9. Serve with a Green Salad.

UNGERMEATS

UNGERS
SINCE 1903