

# Betty's Tomato and Cheese Tortellini Casserole Recipe



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In this video, Betty demonstrates how to turn some unused tortellini into a delicious side dish (or possibly main course!).

## Ingredients:

- 10 oz. frozen tortellini stuffed with Romano and Parmesan cheese, thawed (You may use any type of pre-packaged tortellini that you like.)
- 1 tablespoon butter or margarine
- 1/4 cup finely chopped onion
- 10.75 oz. can condensed cream of celery soup
- 1 cup shredded sharp Cheddar cheese
- 14.5 oz. can diced tomatoes (drained--reserve the juice.)
- 1/2 cup reserved juice from tomatoes

In a medium saucepan, melt 1 tablespoon butter or margarine.

Add 1/4 cup chopped onion, and saute until the onion is clear and beginning to brown.

Add 10.75 oz. can of cream of celery soup and 1/2 cup of reserved tomato juice.

Stir until smooth. Add 1 cup shredded sharp Cheddar cheese and a 14.5 oz can of drained, diced tomatoes. Cook over low heat, stirring occasionally, until the cheese melts. Combine the 10 oz. of prepared tortellini with the cheese sauce mixture, and mix well. Pour into a 1 1/2-quart casserole dish and bake at 350 degrees until hot and bubbly. Serve immediately as a side dish, or as your entree! It is hearty and filling! ...And delicious!!!