

Ready to Freeze Pesto Tortellini Bake

It's time to get Italian! Tortellini and pesto are two classic Italian delicacies that pair oh so well together, and they also freeze well together! This dish will be a lifesaver on a busy week when you're reaching for freezer meals. Make a day prepping 2-3 casseroles to freeze and use throughout the month!

Ingredients:

1 pound package cheese tortellini, frozen or fresh
2 jars of your preferred alfredo sauce
2 cloves of garlic, minced
½ cup of your favorite pesto
1 cup shredded mozzarella cheese
¼ cup grated parmesan cheese
2 cups cooked shredded [CVM Chicken Breast](#) or [Thighs](#)



Method:

In a large bowl, combine tortellini, alfredo sauce, garlic, pesto, mozzarella cheese, and chicken. Pour into a greased 9x13-inch baking dish. Preheat oven to 375 degrees F.

Cover with foil and bake for 25 minutes. Remove the foil and bake an additional 10 minutes until browned slightly.

Make Ahead:

Pour into a greased 9x13-inch disposable foil pan. Top with parmesan cheese. Cover with plastic wrap and aluminum foil (or opt for the containers with lids). Label with cooking instructions and freeze. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

To cook from frozen, preheat oven to 375 degrees F. Remove plastic wrap and foil (or lid) and then cover again with new foil. Bake for 50 minutes. Remove foil and bake an additional 10 minutes until browned and bubbly.

Adapted from Passionate Penny Pincher

