

### **Tortellini Spinach Bake**

- 1 lb. cheese tortellini
- 2 large handfuls fresh spinach leaves, washed
- 1 red or yellow bell pepper, thinly sliced
- 1 26-oz. jar marinara sauce
- 3 oz. cream cheese, softened
- 3/4 cup shredded mozzarella cheese

Preheat oven to 350 degrees. Spray a 9×13 inch pan with cooking spray. Bring a large pot of water to a boil and cook the tortellini for about 6 minutes (you don't want to completely cook them). Meanwhile, in a large skillet, heat the marinara sauce, then stir in the bell peppers, spinach, and cream cheese.

Add the cooked tortellini and toss to coat. Spread the mixture in the prepared pan and top with the shredded mozzarella. Cover with foil and bake for about 20 minutes, until bubbly. Serves 6.

Recipe source: Sing For Your Supper original