

Lincoln Brand

Cheesy Skillet Tortellini with Meat Sauce

- 2 tablespoons olive oil
- 1/2 cup chopped white or yellow onion
- 1 teaspoon minced garlic
- 1 pound LINCOLN BRAND shaved steak
- 14.5 ounces petite diced tomatoes
- 1 8 ounce can tomato sauce
- 1 cup low-sodium beef broth
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt, or to taste
- fresh ground black pepper, to taste
- 24 ounces refrigerated cheese tortellini
- 1 1/2 to 2 cups shredded fresh mozzarella cheese
- 1/4 cup shredded or shaved Parmesan cheese



Add oil to a 12-inch skillet (with a lid) and place over MEDIUM heat. Cook onion and garlic in olive oil till tender. Add shaved steak. Cook, stirring, and chopping to break up the steak, until no longer pink. Drain off excess grease from the pan. Return the pan to the heat and add diced tomatoes, tomato sauce, beef broth and seasonings. Add tortellini, stirring well to combine. Increase heat and once the sauce comes to a boil, reduce heat to LOW, cover skillet, and simmer for 15 minutes. Remove cover and sprinkle with mozzarella and Parmesan, cover skillet, and simmer for another three or four minutes, just until cheese has melted. Remove from heat and serve.

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