

# Cheese Tortellini Salad Kit



Al dente tricolor cheese tortellini, crunchy diced cucumbers, red and yellow bell peppers, and green onions dressed with white wine vinegar, Worcestershire sauce and Dijon mustard, means this salad tastes as good as it looks. Top with the fresh Parmesan cheese included.

## **TORTELLINI ITALIANO**

- 1 lb. Mrs. Gerry's Cheese Tortellini Salad, drained
- 1 (16 oz.) jar Prego Traditional Spaghetti Sauce
- ½ lb. Italian sausage, cooked, crumbled and drained
- 1 (6 oz.) pouch Mrs. Gerry's shredded Parmesan cheese

In medium saucepan, combine salad spaghetti sauce, and cooked sausage. Heat until mixture is 165° to 180°F, stirring occasionally. Serve immediately. Sprinkle generously with Parmesan cheese.

## **CHEESE TORTELLINI SOUP**

- 1 lb. Mrs. Gerry's Cheese Tortellini Salad, drained
- 3 (14.5 oz.) cans chicken broth
- ½ lb. Italian sausage, cooked, crumbled and drained
- 1 (6 oz.) pouch Mrs. Gerry's shredded Parmesan cheese

In medium saucepan, combine salad, chicken broth and cooked sausage. Heat until mixture is 165° to 180°F, stirring occasionally. Serve immediately. Sprinkle generously with Parmesan cheese.

## **TORTELLINI ALFREDO**

- 1 lb. Mrs. Gerry's Cheese Tortellini Salad, drained
- 1 (16 oz.) jar Ragu Classic Alfredo Sauce
- 1 (6 oz.) pouch Mrs. Gerry's shredded Parmesan cheese

In medium saucepan, combine salad and Alfredo sauce. Heat until mixture is 165° to 180°F, stirring occasionally. Serve immediately. Sprinkle generously with Parmesan cheese.

