



# Tortellini Casserole with Cherry Tomatoes and Spinach

Fast, easy, and irresistible



Easy



3 Servings



35 min.



Creamy, flavorful, and topped with deliciously melted cheese—this tortellini casserole brings everyone to the table. Inspired by classic pasta al forno and enhanced with Italian tomato sauce, it's an easy-to-make oven dish that leaves you wanting more.

Perfect for after work, cozy get-togethers, or when you just need something quick—filling, family-friendly, and truly delicious.

## Ingredients

800 g tortellini from the refrigerated section  
1 can of ORO di Parma Premium Tomato Puree  
400 g heavy cream  
1 onion  
2 garlic cloves  
250 g cherry tomatoes  
80 g baby spinach leaves  
125 g mini mozzarella balls  
150 g grated cheese  
Salt and pepper

## Step 1: The Preparation

Dice the onion and garlic very finely. Cut the cherry tomatoes and mini mozzarella balls in half. In a large baking dish, combine the tomato pulp and cream, stir well, and then add the diced onion, garlic, halved cherry tomatoes, baby spinach, tortellini, and salt and pepper. Gently mix everything together.

## Step 2: Preparation

Sprinkle the casserole evenly with the grated cheese and the halved mini mozzarella balls. Bake in a preheated oven at 200°C (top and bottom heat) for about 25–35 minutes, until golden brown.

## Used products:



You can find this and more delicious recipe ideas at:

[www.rodiparma.de/en/italian-recipes](http://www.rodiparma.de/en/italian-recipes)