



Tortellini with Tomato Basil Sauce

Serves 4

2 tsp olive oil
1 large onion, chopped
15 ounces chopped, canned tomatoes, undrained
12 ounces frozen cheese tortellini
¼ cup chopped, fresh basil
2 Tbsp freshly grated Parmesan cheese
Salt to taste
Freshly ground black pepper

Bring a large pot of salted water to a boil.

In a large skillet, heat the oil over medium heat. Add the onion and cook, stirring, until well browned, about 10 minutes. Add the tomatoes and their juices and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, until the sauce is slightly thickened, about 5-10 minutes. Season with salt and pepper.

Meanwhile, cook the tortellini until al dente, about 5 minutes. Drain and transfer into a large bowl. Toss with the tomato sauce and basil. Adjust the seasoning with salt and pepper.

Sprinkle with the Parmesan cheese and serve immediately.

Nutritional Analysis

Serving Size: 2 cups

Calories	339
Fat	10g
Saturated Fat	4g
Sodium	458mg
Carbohydrates	46g
Dietary Fiber	3g