

# A Sutherland Belle

## Chicken Parmesan Tortellini Bake

### INGREDIENTS

- 16 ounces refrigerated four cheese tortellini (if using frozen, thaw first)
- 2 tablespoons extra-virgin olive oil
- 1 medium yellow onion diced
- 4 cloves garlic roughly chopped
- 1 teaspoon Kosher salt
- 1½ teaspoon freshly cracked black pepper, divided
- ¼-½ teaspoon crushed red pepper flakes
- 1 lb ground chicken
- ½ cup chicken stock
- 1 (24 ounces) jar marinara sauce
- ¾ cup grated parmesan, divided
- 1/3 cup fresh basil
- zest of one large lemon
- 12 ounces of sliced mozzarella
- ½ cup panko bread crumbs
- 1 teaspoon dried oregano
- 2 tablespoons butter melted
- Sprigs fresh basil or oregano for garnish

### INSTRUCTIONS

1. Preheat the oven to 425 degrees F.
2. Meanwhile, heat the oil in a large nonstick cast iron skillet over medium-high heat. Add the onions and garlic and cook, stirring occasionally, until soft, about 5 minutes. Add the ground chicken and cook, stirring occasionally, until the chicken is cooked and the onions are golden brown for 10 to 12 minutes. Add chicken stock and cook for 2 minutes. Remove from the heat. Season with salt and 1 teaspoon of black pepper.
3. Add the marinara sauce, fresh basil, lemon zest, and red pepper flakes to the skillet with the chicken mixture and stir to combine. Stir in half of the parmesan and all of the tortellini. Top with mozzarella.
4. Combine panko, oregano, melted butter, remaining parmesan, and ½ teaspoon black pepper. Sprinkle over the mozzarella.
5. Bake on the top oven rack until hot and bubbling and the cheese turns golden about 15 minutes. Remove from the oven and season with more salt and pepper as needed.
6. Garnish with fresh herbs and serve immediately.