



TORTELLINI CASSEROLE

HERE IS A GOOD COOL WEATHER RECIPE. I CUT THIS OUT OF THE NEWSPAPER YEARS AGO. THE ARTICLE QUOTES THE ACTOR, VINCENT PRICE, STATING THIS IS HIS FAVORITE PASTA DISH FROM A RESTAURANT IN SAN FRAN. IT IS ALSO ONE OF MY FAVORITES. I'M SURE RAVIOLI CAN BE SUBSTITUTED FOR THE TORTELLINI AS WELL. - INFAMOUS DAVE

- 2 bags tortellini or ravioli frozen or fresh
- 1 28 oz. can whole tomatoes
- 1 6 oz. can tomato paste
- 1 cup beef stock or beef broth
- 2 tbsp olive oil
- 1 medium onion diced
- 1 clove garlic minced
- 1/2 tsp dried thyme
- 1 bay leaf
- 2-3 tbsp flour
- salt and pepper to taste
- Parmesan cheese shredded

- 1** Prepare tortellini according to package directions.
- 2** In a Dutch oven, saute onions and garlic in olive oil.
- 3** Coarsely crush the tomatoes by hand. Add the tomatoes, tomato paste, beef stock and seasonings to the pan. Bring to a boil and simmer for 15 minutes.
- 4** Combine the flour with water and add for desired thickness.
- 5** Arrange the tortellini in a 9 * 13 baking dish. Pour sauce over tortellini and top with parmesan. Bake, uncovered, in a 450 degree oven for 20 minutes.