Louisiana Harvest of the Month

Greek Tortellini Skillet

Home Recipe

Serves: 6
Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

- 1 package (19 oz.) frozen cheese tortellini
- 1 lb. ground beef
- 1 small red onion, chopped
- 3 cups low sodium marinara or spaghetti sauce
- 1 medium zucchini, sliced
- ½ cup water
- ¼ tsp pepper
- 2 medium tomatoes, chopped
- ½ cup cubed feta cheese
- ½ cup pitted Greek olives, halved
- 2 Tbsp minced fresh basil, divided

Cooking Instructions

1) Cook the tortellini according to package directions. Drain and set aside.
2) In a large skillet over medium heat, cook the ground beef and red onion, breaking the beef apart as it cooks. Cook until the beef is browned and crumbled. Drain the excess fat.
3) Add the cooked tortellini, marinara sauce, zucchini, water, and pepper to the skillet. Stir to combine. Bring to a boil, then reduce heat and simmer, uncovered, for 5 minutes.
4) Gently stir in the tomatoes, feta cheese, olives, and 1 tablespoon of basil.
5) Sprinkle with remaining basil before serving.

Nutrition Facts

6 Servings Per Container
Serving Size **1 cup (422g)**

Amount Per Serving	
Calories	**570**
	% Daily Value *
Total Fat 20g	**25%**
Saturated Fat 8g	**40%**
Trans Fat 0g	
Cholesterol 120mg	**40%**
Sodium 740mg	**32%**
Total Carbohydrate 59g	**21%**
Dietary Fiber 6g	**21%**
Total Sugars 11g	
Includes 0g Added Sugars	**0%**
Protein 39g	
Vitamin D 0.1mcg	0%
Calcium 270mg	20%
Iron 5.9mg	35%
Potassium 1070mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Adapted from *Taste of Home.*

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For More Information
louisianafarmtoschool@agcenter.lsu.edu
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