

Easy Pizza Tortellini Casserole: Cheesy, Meaty & Family-Friendly

Cheese Tortellini Pepperoni Pizza Casserole



OVEN
375°F

TIME
1-2 min

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INGREDIENTS

to create this fantastic Cheese Tortellini Pepperoni Pizza Casserole: 1 (16 oz) package of cheese tortellini, cooked according to package

DIRECTIONS

1. instructions
2. 1/2 cup pizza sauce
3. 1 cup shredded mozzarella cheese (for mixing into sauce)
4. 2 cups shredded cheese (mozzarella-based blend or your favorite cheddar/Monterey Jack blend for the sauce)
5. 8 ounces Velveeta, cubed
6. 2 ounces pepperoni, quartered
7. 2 cups milk
8. 1 tablespoon olive oil
9. 2 garlic cloves, chopped
10. 1/2 teaspoon Italian seasoning
11. Sliced pepperoni (for topping)
12. Swaps and : Notes
13. Tortellini:
14. Cheese tortellini is classic, but you could use spinach and ricotta tortellini or even a different short pasta like penne or rotini for a similar effect, though it won't be as "cheesy" inside.
15. Cheese : Sauce:
16. Velveeta provides that ultra-creamy, smooth texture. If you prefer to avoid Velveeta, you can make a roux-based cheese sauce with butter, flour, milk, and a blend of sharp cheddar and mozzarella, but it will take a bit more effort.
17. Shredded : Cheese:
18. The "2 cups shredded cheese" is intended for the sauce. A mozzarella-based blend works well for melting. The "1 cup shredded mozzarella" is specifically for the top.

19. Pepperoni:
20. Using both quartered (for mixing in) and sliced (for topping) pepperoni adds texture and visual appeal. You can use mini pepperoni for convenience.
21. Pizza : Sauce:
22. Use your favorite jarred pizza sauce or marinara.
23. Seasoning:
24. Adjust : Italian seasoning to your preference. A pinch of red pepper flakes can be added for a subtle kick.
25. Feel free to stir in other cooked pizza toppings like cooked crumbled sausage, diced cooked bell peppers, or sautéed mushrooms.

SWAPS & NOTES

Tortellini: Cheese tortellini is classic, but you could use spinach and ricotta tortellini or even a different short pasta like penne or rotini for a similar effect, though it won't be as "cheesy" inside.

Cheese Sauce: Velveeta provides that ultra-creamy, smooth texture.

If you prefer to avoid Velveeta, you can make a roux-based cheese sauce with butter, flour, milk, and a blend of sharp cheddar and mozzarella, but it will take a bit more effort.

Shredded Cheese: The "2 cups shredded cheese" is intended for the sauce.

TIPS FOR SUCCESS

Cook Tortellini Al Dente: Cook the tortellini according to package instructions until al dente.

It will continue to cook slightly in the oven, so you don't want it mushy from the start.

Low Heat for Cheese Sauce: When making the cheese sauce, keep the heat low and stir continuously to ensure the Velveeta and shredded cheese melt smoothly without clumping or burning.

Don't Over-Swirl Sauce: Just gentle swirls of the pizza sauce on top are enough to distribute its flavor without fully incorporating it into the creamy cheese sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pizza-tortellini-casserole-cheesy-meaty-family-friendly/>