

Dump-and-Bake Tortellini Alfredo with Chicken and Vegetables

Dump-and-Bake Chicken Tortellini Alfredo

OVEN
375°F

TIME
30 min

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INGREDIENTS

1 (19 oz) package frozen cheese tortellini (not thawed)
3 cups Alfredo sauce
1/2 cup chicken broth or water
1/2 tsp dried thyme
2 cups cooked diced chicken
2 cups frozen mixed vegetables
1 cup shredded mozzarella cheese or Italian cheese blend
Chopped fresh herbs (parsley, thyme, or basil) for garnish (optional)

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a large baking dish.
2. Step 2: Add the Tortellini and Sauce: Place the frozen tortellini into the baking dish.
3. Add:
4. Alfredo sauce
5. Chicken broth or water
6. Dried thyme
7. Stir until the tortellini is evenly coated.
8. Step 3: Add Chicken and Vegetables: Fold in:
9. Cooked diced chicken
10. Frozen mixed vegetables
11. Spread everything evenly in the baking dish.
12. Step 4: Add Cheese: Sprinkle shredded mozzarella or Italian cheese blend evenly over the top.
13. Step 5: Bake Covered: Cover the dish with aluminum foil and bake for 25-30 minutes.
14. Step 6: Finish Baking: Remove the foil and bake another 10-15 minutes until the cheese is melted and bubbly.
15. Step 7: Rest and Serve: Let the casserole rest for a few minutes before serving.
16. Garnish with fresh herbs if desired.

SWAPS & NOTES

and Substitutions This casserole is easy to customize depending on what you have on hand.

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

Original recipe: <https://chefmaniac.com/dump-and-bake-tortellini-alfredo-with-chicken-and-vegetables/>