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# Tortellini-Vegetable Casserole

Mary Erlandson - Dayton Hudson Central

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

**1 package (8 ounce) cheese-filled tortellini**

**1 package (16 ounce) loose-pack frozen broccoli, cauliflower, carrots**

**1 can (4 ounce) sliced mushrooms, drained**

**1 1/2 cups milk**

**1 package (0.87 ounce) white sauce mix**

**6 ounces creamy Havarti cheese, cubed**

Cook the tortellini as directed according to package directions, except add the frozen vegetables during the last 5 minutes of cooking. Drain and place in a two-quart casserole dish. Stir in the mushrooms.

In a saucepan, heat the milk until warm. Stir in the white sauce mix.

Cook and stir for 1 minute. Remove from the heat.

Add the cheese, stirring until it is melted. Pour the sauce over the tortellini and vegetables. Mix lightly.

(The casserole can be kept warm in a low oven or made ahead of time and reheated in a microwave.)

## Pasta

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*Per Serving (excluding unknown items): 61 Calories; 3g Fat (45.4% calories from fat); 3g Protein; 5g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 46mg Sodium. Exchanges: 0 Vegetable; 1/2 Non-Fat Milk; 1/2 Fat.*