

Gypsy Meatball Pie



Don't make this dish until you're sure you want another family favorite because they'll ask for this one a lot!

Serves 8

1 pound cheese tortellini	1 puff pastry sheet, thawed	2c red spaghetti sauce
8c chicken stock	12 meatballs (see Mozzarella Stuffed Meatball Recipes), thinly sliced	2c mozzarella cheese, grated
2c Alfredo sauce		1c Parmesan cheese, grated
2 eggs, well whisked		egg wash

Preheat oven to 350. Cook tortellini in chicken stock, drain and place in bowl. Toss with red sauce. Carefully add whisked eggs but mix so as to not damage tortellini.

Place 1/2 of the sliced meatballs in the bottom of a casserole dish. Spoon 1/2 of the tortellini mixture on top of the meatballs, top with 1/2 of the mozzarella cheese and 1/2 of the Alfredo sauce. Repeat layer ending with Alfredo sauce. Top with thawed puff pastry. Brush top of puff pastry with egg wash.

Bake 85~90 minutes, covering with foil after about 55 minutes so that pastry does not turn too brown. Let rest 15 minutes before slicing.

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