



# Chicken Sausage and Tortellini Skillet Dinner

A simple meal that will take you less than 30 minutes!

## Ingredients

- 12 oz Stoltzfus Meats Italian chicken grillers (approx 3 grillers)
- 12 oz package three cheese tortellini
- 15 oz can diced tomatoes
- 2 cups fresh baby spinach
- 1 Tbsp dried minced onion (or 1 onion diced)
- 1 tsp Italian seasoning
- 1 tsp garlic powder
- 1 tsp salt
- 1/2 tsp pepper
- 1 Tbsp brown sugar
- 1 cup water
- Grated parmesan cheese to top



## Directions

1. Place a pot of salted water over high heat and bring to a boil.
2. Heat 2-3 Tbsp olive oil in a large skillet over medium high heat. Add the chicken grillers to the pan and cook for approx. 10 minutes or until an internal temperature of 165 degrees F has been reached. Remove from pan and set aside.
3. If you choose to use fresh onion instead of minced onion, sautee onion for 5 minutes. Add the diced tomatoes, minced onion (if using), Italian seasoning, garlic powder, brown sugar, salt, and pepper to the pan. Stir everything together and bring to a simmer.
4. Place the tortellini in the boiling water and cook according to the directions on the package.
5. Once sausage has cooled slightly, slice and add back to skillet. Drain the cooked tortellini and add it to the pan as well. Toss everything together until the tortellini is coated in the sauce.
6. Turn off heat and add spinach to the top of the pan. Cover and let steam for 3 minutes.
7. Toss everything together and toss with grated parmesan cheese.



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