

### **Cheese Tortellinis with Marinara Sauce**

- 19oz package Celentano Cheese Tortellinis
- 24oz jar Francesco Rinaldi tomato & basil sauce
- 1 teaspoon salt

Bring salt and 1 quart of water to a boil. Add tortellinis to boiling water and simmer for 2 to 3 minutes, stirring occasionally. Drain and serve with warm marinara sauce.

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