Mozzarella tortellini pan

Up to 30 min.

Simple

Zubereitung

1. Firstly, cut the sausages into 1 cm thick slices and fry them in a pan with olive oil. Add pizza sauce and a little Italian spice mix for the right flavour. Then add the tortellini and a little water to the pan.
2. Stir from time to time. Last but not least, cut our mozzarella ball into pieces and add them to our tasty tortellini dish along with some Parmesan cheese. Now just wait a little until the cheese has melted.

Zutaten

- 1 tbsp olive oil
- 220g sausage
- 340g pizza sauce
- 1 tsp Italian spice mix
- 250g tortellini
- 60ml water
- 80g GOLDSTEIG mozzarella ball
- 30g Parmesan cheese