

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer

Parmesan Crusted Tortellini Bites

Ingredients:

- 1 (9 oz.) package refrigerated three cheese tortellini
- 1 cup Vegetable or Canola oil (amount varies slightly depending on pan size)
- ½ cup all-purpose flour
- 2 large eggs, beaten
- 1 cup Panko Breadcrumbs
- ¼ cup freshly grated Parmesan
- 2 Teaspoons of Parsley, chopped well
- ¼ teaspoon of red pepper flakes (optional)
- ½ cup marinara sauce



Directions:

Mix together the Panko breadcrumbs, parmesan cheese, parsley, and red pepper flakes.

Cook the tortellini until it's near al-dente. Drain, and coat it generously with flour.

Dip each piece into the beaten eggs, and then into the panko mixture.

In a high-walled skillet, pour enough oil to cover the tortellini completely, about an inch high.

Heat the oil over medium heat and cook the tortellini for about 5 minutes on each side, until golden brown. You may have to do this in batches.

Place on a paper towel, pat dry, and serve with warm marinara sauce!