

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer

Parmesan Tortellini Bites

Ingredients:

1 (9 oz.) package refrigerated three cheese tortellini

1 cup oil (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

Instructions:

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!

