# RECIPE: 5 Ingredient Tortellini Bake

#### Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Dump contents of the freezer bag into a slow cooker.

Step 3: Cook on low for 4-6 hours.

Step 4: During the last 1 hour cook time, stir in tortellini, plus 1 cup water.

**Step 5**: Stir, ensure Tortellini is fully cooked, serve and enjoy! (Optional: Remove sausage, and chop, then stir back into instant pot).

### Instant pot directions

**Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.

**Step 2:** Set to High Pressure for 15 minutes, followed by a quick release.

**Step 3**: Open instant pot, set to saute, add 1/2 cup water and stir in tortellini.

Cook until fully cooked, check cook time on chosen tortellini.

**Step 4:** Once tortellini is fully cooked, stir and serve. (Optional: Remove sausage, and chop, then stir back into instant pot).

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