

## TORTELLINI WITH SPINACH AND SUN-DRIED TOMATOES IN A GARLIC-PARMESAN CREAM SAUCE

yield: 4 to 6 servings   prep time: 15 minutes   cook time: 15 minutes   total time: 30 minutes

*Cheese tortellini are tossed in an easy Parmesan cream sauce with spinach and sun-dried tomatoes.*



### INGREDIENTS:

- 1 pound cheese tortellini
- 1 tablespoon unsalted butter
- 1 clove garlic, minced
- 2 tablespoons all-purpose flour
- 1½ cups heavy cream
- ½ teaspoon salt
- ½ cup grated Parmesan cheese
- 5 ounces baby spinach, thinly sliced
- 1 (7-ounce) jar sun-dried tomatoes, thinly sliced

### DIRECTIONS:

1. Boil the tortellini according the package directions.
2. While the tortellini is cooking, prepare the sauce. Melt the butter in a large skillet over medium heat. Add the garlic and cook, stirring, until fragrant, about 1 minute. Sprinkle in the flour and stir until it has absorbed the melted butter, becomes a paste and begins to smell nutty. Slowly whisk in the heavy cream (at first the mixture will be thick and chunky, but it will smooth and thin out), then add the salt and Parmesan cheese. Allow to simmer until thickened, about 5 minutes.
3. Stir in the spinach and sun-dried tomatoes, then transfer the cooked and drained tortellini to the skillet, gently stirring to coat the tortellini with the sauce. Serve immediately.

This delicious recipe brought to you by **Brown Eyed Baker**  
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