



Spinach Tomato Tortellini

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

An old boyfriends mother used to cook this tomato and spinach tortellini for me whenever I ate over I love the cheese tortellini coated in a creamy tomato and spinach sauce

Ingredients

— - 1 (16 ounce) package cheese tortellini - 1 (14.5 ounce) can diced tomatoes with garlic and onion - 1 cup chopped fresh spinach - 1 ½ teaspoons dried basil - 1 teaspoon minced garlic - ½ teaspoon salt - ¼ teaspoon pepper - ¾ cup milk - ¾ cup heavy cream - 2 tablespoons all-purpose flour - ¼ cup grated Parmesan cheese

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Add tortellini and cook until tender
2. about 10 minutes. Meanwhile
3. combine tomatoes
4. spinach
5. basil
6. garlic
7. salt
8. and pepper in a large saucepan over medium heat. Cook and stir until the mixture begins to bubble. Whisk milk
9. cream
10. and flour together in a medium bowl. Add to the saucepan along with Parmesan; stir together. Cook until sauce is heated through
11. 3 to 5 minutes. Reduce the heat to low and simmer until thick
12. about 2 minutes. Drain tortellini
13. but do not rinse. Gently add to the saucepan and stir to coat with sauce. Melissa Goff