

Creamy Spinach Tortellini

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Cheese tortellini tomatoes mushrooms and spinach are tossed in a rich creamy sauce in this family favorite pasta dish

Ingredients

- - 1 (9 ounce) package refrigerated cheese tortellini - 2 tablespoons butter - 1 small onion
- chopped - 1 (10 ounce) package frozen chopped spinach
- thawed and drained - 1 (8 ounce) package cream cheese
- cut into cubes - 1 (6 ounce) package fresh mushrooms
- sliced - ½ cup grated Parmesan cheese - ½ cup milk - 1 pint cherry tomatoes
- halved

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Add tortellini and cook
2. stirring occasionally
3. until tortellini float to the top and the filling is hot
4. 3 to 5 minutes. Drain. While the tortellini is cooking
5. melt butter in a large skillet over medium heat. Add onion; cook and stir until soft and translucent
6. about 5 minutes. Mix in spinach
7. cream cheese
8. mushrooms
9. Parmesan
10. and milk; stir to combine and cook until cream cheese is melted and mushrooms are soft
11. about 5 minutes. Gently mix tortellini and cherry tomatoes into the skillet; cook until heated through
12. 5 to 10 minutes.