



Baked Chicken Tortellini Alfredo

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

You cant go wrong with this baked tortellini Alfredo recipe made with butter cream chicken pasta and cheese cheese cheese This recipe is inspired by the delicious local Italian food I grew up with in Brooklyn NY Its a very kidfriendly recipe and great for picky people Whenever I serve this people always ask for seconds or thirds

Ingredients

- - 1 (16 ounce) package frozen cheese tortellini - $\frac{1}{4}$ cup butter - $\frac{1}{4}$ cup all-purpose flour - 1 cup heavy cream
- 1 cup chicken broth - 1 $\frac{1}{2}$ cups Parmigiano-Reggiano cheese - $\frac{1}{4}$ cup dry white wine - 4 cloves garlic
- minced - $\frac{1}{2}$ teaspoon ground nutmeg - salt and ground black pepper to taste - $\frac{1}{2}$ pound grilled chicken
- cubed - 2 cups shredded mozzarella cheese - $\frac{1}{4}$ cup chopped fresh parsley

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Fill a large pot with lightly salted water and bring to a rolling boil. Add tortellini
2. stir
3. and return to a boil. Cook
4. uncovered and stirring occasionally
5. until tortellini float to the surface and the filling is hot
6. about 3 minutes. Drain. While the tortellini is cooking
7. melt butter in a saucepan over medium heat. Add flour and cook
8. stirring constantly
9. for 2 to 3 minutes. Pour in heavy cream and chicken broth; mix well and simmer for 5 minutes
10. making sure not to boil. Add Parmigiano-Reggiano cheese
11. white wine
12. garlic
13. nutmeg
14. salt
15. and pepper. Cook
16. stirring constantly
17. until cheese is melted and sauce is smooth. Toss drained tortellini and chicken together in an ungreased 11x17-inch casserole dish. Pour Alfredo sauce over top
18. then cover with mozzarella cheese. Bake in the preheated oven until cheese is melted and golden brown
19. 20 to 30 minutes. Garnish with fresh parsley and serve hot. Tips You can use half-and-half or milk instead of heavy cream
20. and plain Parmesan instead of Parmigiano-Reggiano if desired. You can substitute cooked shrimp for the chicken
21. and 1 tablespoon plus 1 teaspoon dried parsley for fresh.