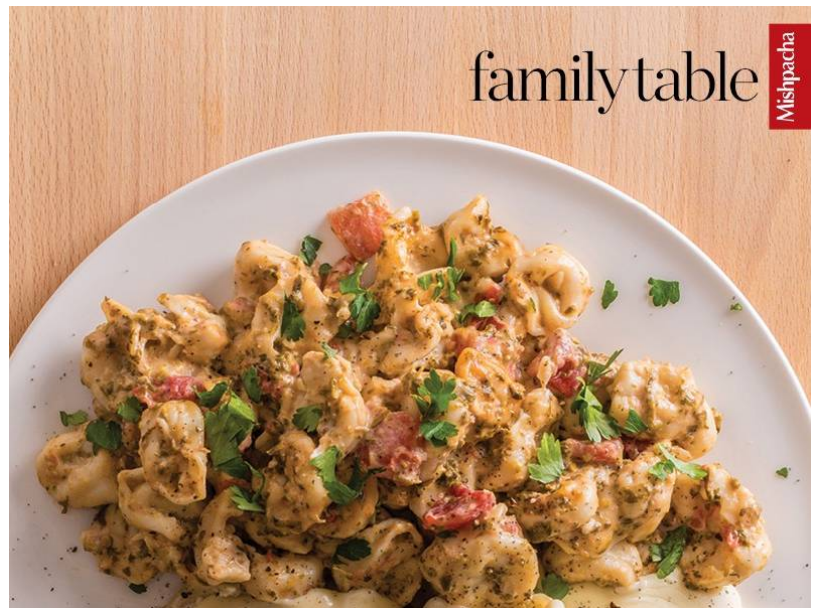


Tortellini in Tomato-Spinach Sauce

Recipe By *Faigy Grossman*



Cooking and Prep:  45
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Cuisines: Italian

Using prepared tortellini gives this dish a head start in the sophisticated department. The sauce takes it from good to gourmet. If you'd like, try adding in portobello mushrooms for added flavor.

Ingredients (11)

Main ingredients

- 1 (16-oz./454-g.) package cheese tortellini
- 1 (15-oz./425-g.) can diced tomatoes
- 1 cup frozen chopped spinach, defrosted
- 1/2 teaspoon salt

- 1/4 teaspoon pepper
 - 1 and 1/2 teaspoons dried basil
 - 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
 - 2 tablespoons flour
 - 3/4 cup milk
 - 3/4 cup heavy cream
 - 1/4 cup Parmesan cheese
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Start Cooking

Make the Pasta

1. Bring a large pot of water to a boil. Add the tortellini and cook until tender, about 10 minutes.
2. In a large saucepan, combine the tomatoes, spinach, salt, pepper, basil, and garlic over medium heat. Cook and stir until mixture begins to bubble. Whisk together flour, milk, and cream in a medium bowl and add to vegetable mixture along with Parmesan cheese; heat through. Reduce heat to low and simmer until thick, about two minutes.
3. Drain tortellini (do not rinse) and add to saucepan with the sauce. Stir to coat and serve immediately.

Credits

Photography: Hudi Greenberger

Styling: Renee Muller