



FAST. EASY. FRESH.

TORTELLINI IN GARLIC CREAM SAUCE WITH SUNDRIED TOMATOES & SPINACH

1. Place a large pot of lightly salted water on to boil. Next, prep your veggies. Roughly chop the **spinach** into smaller pieces and peel and mince the **garlic**.

2. When your water is boiling, add the **tortellini** and cook for 5-7 minutes, or until al dente. Drain and set aside.

3. Meanwhile, melt the **butter** in a large pan 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.

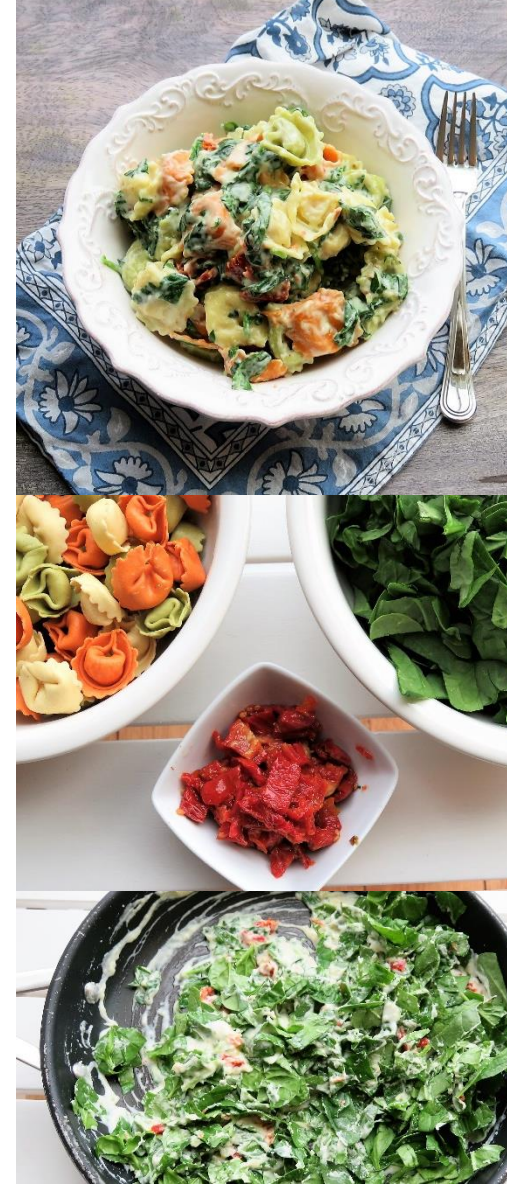
4. Slowly whisk in the **heavy cream**, then add ½ tsp. **salt** and the **parmesan**. Allow to simmer until thickened, about 3-5 minutes, stirring constantly to prevent burning.

5. Stir in the spinach and **sundried tomatoes**, then transfer the cooked and drained tortellini to the pan. Gently stir everything together until the tortellini is evenly coated. Add a splash or two of water if the sauce looks too thick.

6. To serve, divide the pasta into dishes and enjoy!

Ingredients (4 Person Serving – 734 Calories Per Serving)

Cheese Tortellini	550 g	Baby Spinach	142 g
Salted Butter	28 g	Sundried Tomatoes	64 g
Garlic	2 Cloves	Salt and Pepper	To taste
All-Purpose Flour	2 Tbsp.		
Heavy Cream	473 ml		
Parmesan Cheese	44 g		



30 Minute Cook Time!