

Creamy Tomato & Spinach Tortellini

Ingredients:

1 (19 or 20 oz.) package of three cheese tortellini (frozen preferably)
2 Tbsp. butter
2 cloves garlic, minced
3 Tbsp. all purpose flour
1 tsp. onion powder
1.25 cups milk (I had 2% on hand, so that is what I used)
½ cup heavy cream
1 can (14.5 oz.) petite diced tomatoes (undrained)
4 cups (packed) chopped fresh spinach
3 – 4 Tbsp. freshly chopped basil
1 tsp. dried oregano
6 Tbsp. shredded parmesan (plus a little extra for serving)
Extra Basil, for serving
Crushed red pepper flakes, for serving

Directions

1. Cook and drain tortellini according to package directions.
2. In a large skillet, melt butter over medium high heat. Add garlic and sauté for 30 seconds, next add flour and onion powder. Stir constantly and cook for 1 minute. While whisking slowly pour in milk and cream and whisk until smooth. Continue to cook stirring frequently until simmering. Once mixture is simmering, add tomatoes, spinach, basil and oregano. Add salt and pepper to taste. Cook until sauce has thickened and spinach has wilted. Add parmesan and stir until melted. Remove from heat.
3. Add drained tortellini into sauce mixture. Serve immediately.