

Parmesan-Cream Tortellini



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
sautéed tomatoes



A pot of fresh herbs growing on your windowsill or deck is economical and pretty, too. A sprig of fresh basil will root in water in a few days and provide fresh leaves to flavor your favorite dishes.

SHOPPING LIST

- tortellini • half-and-half
- Parmesan cheese • fresh basil

ON HAND

- butter • garlic • flour

INGREDIENTS

- 1 1/4 ounces frozen tri-color tortellini
- 3 tablespoons butter or margarine
- 2 cloves garlic, chopped
- 1 1/2 tablespoons all-purpose flour
- 1 1/2 cups half-and-half
- 1/2 cup shredded Parmesan cheese
- 1/4 cup chopped fresh basil or 2 teaspoons dried basil

SERVES 6

COOKIN' Express

- You can save time by using fresh tortellini, which usually takes 2 to 3 minutes to cook.

Make Ahead

You can cook the tortellini up to 8 hours ahead. Drain, toss with 1 tablespoon olive oil and refrigerate until ready to reheat and serve.

◆ VARIATION

For a mild garlic flavor, use 1 teaspoon roasted garlic instead of the fresh garlic.

1 Cook tortellini according to package directions; drain. Place tortellini in a serving bowl.



2 Meanwhile, heat butter in a medium saucepan over medium heat. Add garlic; cook for 1 minute. Remove from heat; stir in flour until smooth.

3 Return pan to heat. Stir in half-and-half and Parmesan. Cook, stirring continually, until sauce is thickened and smooth, about 3 minutes.



4 Pour sauce over tortellini. Top with basil.