

# Creamy Spinach and Tortellini

2

(9-oz.) pkg. refrigerated or 1 (19-oz.) pkg. frozen cheese-filled tortellini

2 Tbsp olive or corn oil

1/2 cup thinly sliced onion

3 minced garlic cloves

1 (9 oz) pkg frozen chopped spinach, thawed, undrained

1 cup grape tomatoes, halved

1/4 cup chopped fresh basil (or 1 1/2 tsp dried basil)

1/2 tsp salt

1/2 tsp pepper

1 cup heavy cream

1/4 cup grated Parmesan or Romano cheese

Cook tortellini to desired doneness as directed on package. Drain; cover to keep warm.

Meanwhile, heat oil in large skillet over medium heat until hot. Add onion and garlic; cook about 4 minutes or until tender and lightly browned, stirring occasionally.

Add spinach, tomato, basil, salt and pepper; cook 5 minutes, stirring occasionally. Stir in whipping cream and cheese. Cook until mixture just comes to a boil.

Reduce heat to low; stir in cooked tortellini. Cook an additional 4 to 5 minutes or until thoroughly heated. If desired, serve with additional Parmesan cheese.