

# Cheese Tortellini in Garlic Butter Sauce

#cooking/recipe

#2020/March

#cooking/dinner

#cooking/vegetarian

#cooking/30 Minutes or Less#

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## Ingredients

32 ounces chicken broth or vegetable broth, divided  
2 tablespoons cornstarch  
1 (16 ounce) package frozen cheese tortellini (see notes)  
4 tablespoons butter  
2 cloves garlic minced  
2 teaspoons dried basil  
1/4 cup Parmesan cheese for garnish  
Fresh basil for garnish, optional

## Process

In a large pot, bring 2 1/2 cups broth to a boil. Add cheese tortellini. Return to a boil and cook until the tortellini float to the top of the water, about 3 minutes. The internal temperature of a tortellini should be 165°F. Drain completely.

Meanwhile, whisk together remaining 1 1/2 cups broth with corn starch. In a large non-stick skillet, melt butter over medium-high heat until foaming. Stir in garlic and basil and cook 2 minutes.

Add broth-cornstarch mixture and bring to a boil; simmer until the mixture thickens, about 2 minutes longer. Add the cooked tortellini to the skillet and toss to coat.

Pour into a serving dish and garnish with Parmesan cheese and parsley, if desired.

## Recipe Notes

To make this dish vegetarian, substitute vegetable broth for the chicken broth.

Refrigerated tortellini can be substituted; it will float in 2 to 3 minutes. If you want to use dried tortellini, follow the instructions on the package (should be about 10 to 11 minutes).

Serves 8 as an appetizer or first course (2 ounces per person, 275 calories per serving).  
Keep warm in a slow cooker if serving a buffet.

## **Nutrition**

**Servings: 4**

Calories: 551 kcal

Fat:

Carbs:

Protein: