

Cheese Tortellini in Garlic Butter Sauce

Cooking Level: 2020 Menu: Cookery/Dinner: Cookery/Veganism: Cookery/20 Minutes or Less:

Cheese Tortellini in Garlic Butter Sauce Recipe | Culinary Hill

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: