

Creamy Tortellini



Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 25 Minutes

Servings: 6

"An envelope of vegetable soup mix lends flavor to the simple cream sauce that coats this rich pasta entree. I like to garnish it with additional mozzarella cheese and parsley."

INGREDIENTS:

3 cups refrigerated cheese
tortellini

2 teaspoons minced garlic

2 tablespoons vegetable oil

1 (.4 ounce) packet vegetable
soup mix

2 cups half-and-half cream

1/4 cup minced fresh parsley

1/4 cup shredded mozzarella
cheese

1/4 teaspoon pepper

DIRECTIONS:

- 1.** Cook tortellini according to package directions. Meanwhile in a large skillet, sauté garlic in oil until tender. In a small bowl, combine the soup mix and cream; stir into skillet.
- 2.** Drain tortellini; add to cream mixture. Bring to a boil. Reduce heat; simmer, uncovered, for 4-5 minutes or until heated through, stirring occasionally. Add the parsley, cheese and pepper. Cook 3-4 minutes longer or until cheese is melted.