

Best Choice

Cheesy Tortellini with Brown Butter & Sage Sauce

Ingredients:

- 1 bag of Best Choice Cheese Tortellini
- 3 cloves garlic, minced
- 1/2 cup Best Choice walnuts, chopped
- 8 Tbsp Best Choice butter
- 1 tsp Best Choice dried sage
- 1 pkg Best Choice Frozen spinach/ fresh spinach
- 8 oz of mushrooms (portobello or cremini)
- salt and pepper to taste
- 1 Tbsp grated Best Choice Parmesan

Instructions:

- Add the tortellini to a pot of boiling water. Cook for 5 minutes. Scoop and reserve 1/2 cup of pasta water for the sauce. Drain the rest of the water and set to the side.
- Meanwhile, add the butter to a large skillet over medium-low heat until melted. Add garlic and chopped walnuts and cook for 3-5 minutes until brown. Add in sage.
- Next add in spinach and mushrooms and your reserved water. Allow the spinach and mushrooms shrink in size.
- Add the tortellini into the skillet and toss to coat.
- Serve the tortellini with a generous amount of grated Parmesan, crusted red pepper flakes and black pepper.

