

TORTELLONI IN BASIL CREAM SAUCE

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COOK TIME: 20mins

SERVES: 4

CALORIES: 546 kcal (PER SERVING)

INGREDIENTS

1 tbsp olive oil
2 tbsp unsalted butter
4 garlic cloves, minced
1 shallot, finely chopped
1 tsp each: salt, black pepper, smoked paprika
1/4 tsp crushed red pepper flakes, more for serving
3 tbsp tomato paste
60 ml/¼ cup white wine, like Pinot Grigio
240 ml/1 cup chicken broth (or vegetarian broth)
240 ml/1 cup puréed tomatoes
120 ml/½ cup cream 20%
(or plant-based alternative)
30 g/1 oz grated Parmesan
500 g/1.1 pounds fresh cheese tortelloni
(I used Parmesan filling)
3 tbsp freshly chopped basil leaves,
more for serving

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely chop the shallot and chop the basil leaves.

Bring a large pot of generously salted water to a boil, but don't add the tortelloni yet.

Heat oil and butter in a large skillet over medium-low. Add garlic and shallot, cook until soft, about 3 minutes. Stir frequently. Stir in salt, black pepper, paprika and red pepper flakes. Cook until fragrant, 1 minute. Add tomato paste, cook for 1 minute stirring constantly. Deglaze with white wine, stir and simmer for 2 minutes.

Pour in broth and puréed tomatoes, bring to a boil and simmer for 5 minutes.

In the meantime, add tortelloni to the pot with boiling water. Cook for 2-3 minutes. Drain.

Add cream, Parmesan and basil to the sauce. Add tortelloni, gently toss to coat. Finish off with freshly ground black pepper and red pepper flakes. Serve topped with chopped basil. Enjoy!

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