

One Pan Tortellini with Sausage

Ingredients:

- 10.6 ounces Italian sausages crumbled
 - 3 cloves garlic, minced
 - 1/4 cup chicken broth
 - 1 (14 oz) can diced tomatoes with juice
 - 1/2 cup heavy/whipping cream
 - 1 (9 oz) package refrigerated cheese tortellini
 - 2 cups loosely packed fresh baby spinach
 - Salt & pepper to taste
 - Freshly grated parmesan cheese to taste
- Prep Time: 5 minutes
 - Cook Time: 20 minutes
 - Servings: 4



Instructions:

1. Take the sausage meat out of the casings and crumble it into a skillet.
2. Cook it over medium-high heat, stirring occasionally, until browned. Drain the fat and leave the sausage in the pan.
3. Add the garlic, chicken broth, diced tomatoes, cream, and tortellini. Cook for 5-7 minutes or until the tortellini is cooked and the sauce has reduced to your liking. Cooking the tortellini in the sauce helps thicken it (it releases starch).
4. Stir in the spinach and let it wilt.
5. Season with salt & pepper as needed and serve with fresh parmesan sprinkled over top.

Recipe Notes:

1. Try hot Italian sausages if you want some heat.
2. Do not substitute the heavy cream because the acidity in the tomatoes will likely curdle milk or half-and-half.