

TORTELLINI IN GARLIC BUTTER

Ingredients:

- 1 liter of chicken broth
- 2 tablespoons cornstarch
- 1 (large) package tortellini
- 4 tablespoons butter
- 4 cloves garlic, minced
- 2 teaspoons dried basil
- Sundried tomatoes and spinach (optional)
- Parmesan cheese (garnish)



Instructions:

- (1) Bring 2 1/2 cups broth to a boil in large pot. Add the tortellini and cook until they rise to the top. Strain.
- (2) Whisk remaining 1 1/2 cups broth with corn starch. In a large pan, melt butter then stir in garlic and basil and cook for 2 minutes. Add sundried tomatoes (optional) and cook for a couple minutes. Then add spinach (optional) and cook until wilted.
- (3) Add cooked tortellini and stir well. Garnish with parm.