

**This recipe was sent in by a [smallmotorhome.co.uk](http://smallmotorhome.co.uk) reader - thank you.**

We tried this recipe using Morrison's Spinach and Ricotta Tortellini. Recipe worked well but needed approx. half a pint of milk. Sauce was a little bland and next time I think I'd add some herbs for a bit more flavour.. Didn't have any cream so that might have made a difference if added.

Overall it was a nice recipe, extremely quick to make so ideal for a rush meal. Made quite enough for two people, it's very filling.

### **Quick Tortellini Pasta in a Creamy Sauce**

This is a really quick meal prepared from one of those 300g packs of Cheese, Tomato & Basil tortellini that you can get from Tesco. You can of course choose any of the fillings that they do.

Ingredients:

- 1 x 300 g pack of Tortellini
- 1/4 pint (150ml) Milk but may need more during cooking.
- Pinch Nutmeg
- Pinch Salt
- Pinch Pepper
- 2 tbsp cream (optional)

### **Method**

The secret of this recipe is to cook them in a completely different way to the instructions....which tell you to boil them in water instead:-

Put the milk into a saucepan, place on gentle heat.

Add the Nutmeg, salt and pepper

Drop in the Tortellini, make sure they are separated as you drop them in.

Heat, bringing up to a very gentle simmer, turn gently with spoon. pop the lid on in between stirs.

During cooking, which will only take about 4-5 minutes, the Tortelli will

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soak up the milk and cook and more milk may be needed. Adjust the amount of milk to suit...This will produce a nice creamy sauce to go with the pasta. ( the starch from the pasta combines with the milk to thicken it) If you have it, stir in about 2 tablespoons of fresh cream at the end of cooking.

Serve with your choice of salad, cole slaw or whatever and a big chunk of French Stick