

GUASTELLO'S VILLAGE MARKET

Baked Tortellini with Boursin Cream Cheese Sauce

Serves 4

Ingredients

FOR THE TOPPING:

¼ cup pine nuts
1 Tbsp. extra-virgin olive oil
½ cup fresh bread crumbs
¼ cup chopped fresh parsley
Kosher salt and pepper to taste

FOR THE BOURSIN CREAM SAUCE:

1 cup low-sodium chicken broth
⅔ cup whole milk
1 pkg. Boursin cheese (5.2 oz.)
3 oz. cream cheese
Pinch each ground nutmeg and cayenne pepper

FOR THE TORTELLINI AND SPINACH:

1 lb. fresh cheese-filled tortellini
½ lb. frozen leaf spinach

Instructions:

Preheat oven to 400°.

Drizzle pine nuts with oil. Chop pine nuts coarsely; transfer them to a bowl.

Toss pine nuts with crumbs and parsley, season with salt and pepper, and set them aside.

Simmer broth, milk, Boursin, and cream cheese in a saucepan over medium heat until sauce is smooth; season with nutmeg and cayenne.

Cook tortellini and spinach in boiling salted water for 2–3 minutes; drain. Divide pasta and spinach among four individual baking dishes (about 10 oz. each); and place on a baking sheet.

Pour sauce over tortellini and pasta, dividing it evenly among the four dishes. Top casseroles with bread crumbs. Bake casseroles until cheese is bubbly and topping is lightly browned, about 15 minutes.

Credit: *cuisineathome.com*

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