

RECIPE



BAKED TORTELLINI WITH SPINACH & SAUSAGE

INGREDIENTS:

1 lb.	pork sausage, casings removed
1 lb.	fresh spinach, pre-washed
12 oz.	frozen tortellini
1	onion, finely diced
3	garlic cloves, minced
1 tbsp.	butter
2 tbsp.	flour
2 c.	chicken stock
1 tsp.	dijon mustard
1/4 c.	heavy cream
1/2 tsp.	kosher salt
1/4 tsp.	freshly ground black pepper
2 tbsp.	olive oil
1/2 c.	shredded Pecorino Romano cheese

DIRECTIONS:

Bring a large pot of water to a boil and salt the water.

In a high-sided sauce pan, add 2 tbsp olive oil over medium-high heat and sauté onions and garlic until translucent, about 6 minutes. Add the fresh spinach to the pan in batches (continue to add more spinach as it wilts). Season with salt and pepper. When all the spinach is just wilted, take out of the pan and place in a towel-lined fine mesh strainer over a bowl and let the excess water drain.

Rinse and dry the pan and place back over medium-high heat and add the sausage. Using a flat-sided wooden spoon to break up the ground sausage into chunks, cook until all the sausage is nicely browned, about 8 minutes. Remove the ground sausage with a slotted spoon and place in a large baking dish. Squeeze the excess juice from the spinach mixture and add it to the baking dish with the sausage, mixing both ingredients together.

Keeping the pan at medium-high heat, add butter and let it melt. Then add the flour and cook it out, about 1 minute. Stir in the dijon mustard and then slowly stream in the chicken stock and whisk continuously. Reduce the heat to medium-low and let simmer for about 10 minutes. Add the cream and stir to combine. Turn off the heat.

Meanwhile, as the sauce is simmering add the tortellini into the boiling water and cook two minutes less than package directions. Scoop the pasta out when just floated to the top of the pot and add to the baking dish with the sausage and spinach.

Pour the sauce over all the ingredients in the baking dish and stir everything to combine well. Top with the shredded Pecorino Romano cheese.

Bake at 375 for 30 minutes. Serve immediately.

Serves: 4-6


