



Tortellini with Creamy Greens

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup low fat cream cheese
2 tbs olive oil
2 cloves garlic, minced
1/2 lemon
1 shallot, minced
1/4 cup dry white wine
1/4 lb greens, roughly chopped
1 cup vegetable stock
5 cherry tomatoes, quartered
1/2 tsp lemon pepper
S&P

Cheese for garnish

Instructions

You can use any kind of greens that you want with this. I used a variation of mustard greens, but spinach, arugula, dandelion, or any other thin salad greens would work.

Cook tortellini according to the package directions in seasoned/salted water for about 2 minutes less than directed. Drain, but reserve about 1/2 cup of the cooking water.

Meanwhile, heat oil over medium heat in a large sauce pan. Add garlic and shallot and saute for about 3 minutes. Deglaze the pan with the wine. Add stock, and let reduce for about 8 minutes over medium heat.

Add juice from the lemon, greens, and cooking water. Then, when the greens are wilted, add the cream cheese. Heat until creamy. Add the pasta, tomatoes, lemon pepper, and salt and pepper. Cook for about 2 minutes.

Serve with grated cheese and lemon zest. Enjoy!