

Photo Coming Soon



Bright & Creamy Lemon Chicken Tortellini

INGREDIENTS

- 2 Tablespoons Extra Virgin Olive Oil
- 2 Large Chicken Breasts
- 2 Garlic Cloves
- 1 1/2 Cup Heavy Cream
- Tortellini
- 1/2 Cup Chopped Spinach
- 1/2 Cup Parmesan
- A Pinch Of Lemon Zest (about 1/4 teaspoon)
- Salt and Pepper For Taste

DIRECTIONS

1. Heat olive oil in a large saucepan over medium heat. Add the cubed chicken and cook until mostly done, but not fully cooked through. Remove from heat briefly if needed to prevent overcooking.
2. Add the cream cheese to the pan with the chicken, stirring until completely melted and smooth. Stir in the garlic, followed by the heavy cream.
3. Add the tortellini, stirring to coat everything evenly. Cover and let simmer for about 5 minutes, or until the tortellini is tender and cooked through.
4. Stir in the chopped spinach. Cover again and cook for 1 additional minute, just until the spinach wilts.
5. Remove the pan from the heat and immediately stir in the grated Parmesan cheese. Add a pinch of lemon zest and mix well.
6. Garnish with additional Parmesan and lemon zest before serving. Enjoy!

NOTES

- **Don't Skip The Lemon Zest**

It may seem small, but it's what brightens the sauce and balances the richness. A little goes a long way.

- **Grate Your Own Parmesan**

I say this all the time, grate your own Parmesan! Store-bought Parmesan is coated in cornstarch, which will cause clumping in the sauce. Grating your own will make the sauce creamy and smooth. Trust me.

- **Don't Overcook The Tortellini**

Cook just until tender — overcooking can make them fall apart in the sauce.