

Cheese Tortellini Skillet with Shrimp

Seafood and pasta seem to team so well together in so many dishes. This Cheesy Skillet Shrimp Tortellini is no exception. Tortellini is one of my favorite pastas of all time to team together in a dish. There is something about the texture of that with the cheese and shrimp that goes so well together.

If you have access to fresh shrimp, then definitely use that in this recipe, but I know not everyone does. So if you need to use frozen, that's perfectly fine too! I definitely think that the meal tastes great either way. There is something about adding the shrimp and the cheese that has me craving this easy skillet meal as an option.



Easy Cheese Tortellini Skillet with Shrimp

As we all know, one pan meals are my favorite because that means super easy cleanup. All you do with this meal is to make sure to cook your shrimp through thoroughly. No one wants to be eating raw shrimp now, do they? Cooking them in the butter will give them such an amazing flavor. Then you will start to add in your other ingredients for the sauce. This makes a very easy to make easy tortellini alfredo dinner that can be made in a very short time.



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Creating a Tortellini Sauce

I love that there is a hint of tomato in this sauce along with the cheese. You get the best of both worlds with your pasta. The cheese that you are going to be adding to the sauce will be parmesan. Lots make a yellow cheese sauce when they make pasta dinners. For me, the parmesan along with the tomato and basil is a combination made in heaven.

Once you get the sauce and shrimp going, that is when you will add in your cheese tortellini. As I said, it's my favorite! I can not get over how good this pasta goes together with the shrimp. It's simply short of amazing. After everything is coated with your sauce, you can then add some more parmesan and some basil to the top for an added kick and flair. You can never have too much cheese in my opinion.



Variations to Shrimp Alfredo Pasta

This is a very simple, almost classic recipe. Since this is a very simple recipe, that leaves a lot of room to change the recipe to fit your tastes. A few ways to change up this recipe is to:

- **Add tomato sauce:** While this recipe has a slight bit of tomato to the sauce, you can turn this into a blush sauce by adding a little extra pasta sauce.
- **Add vegetables:** Many people like to add broccoli to their chicken alfredo, with this similar flavor profile, broccoli or other vegetables would be a great addition to the sauce.

How to Cook Tortellini

To cook tortellini properly, you want to boil a pot full of water. Once the water is boiling, add in the tortellini. The tortellini will sink to the bottom of the pot. Give it a stir

so that the pasta does not stick. Once the water starts to boil again, watch for the tortellini to float. Once the pasta floats, scoop out the pasta using a slotted spoon or something similar. This will protect the tortellini from bursting open.

How Long Does Cheese Tortellini Skillet with Shrimp

If you have leftovers of this cheese tortellini, you will want to store it in the refrigerator in an airtight container. The tortellini will stay fresh for up to 4 days in the refrigerator, however, if this dish is as popular in your home as it is in mine, the leftovers never even make it past day 2.



Ingredients in Cheese Tortellini Skillet with Shrimp

- cheese tortellini pasta
- shrimp
- butter
- roma tomato
- basil
- garlic
- flour
- heavy whipping cream
- parmesan cheese
- salt and pepper

How To Make Shrimp Alfredo Pasta

Cook shrimp in a pan with butter, for 2-3 minutes, until translucent. Add tomato, basil, and cloves. Saute.

Stir in flour, followed by whipping cream and parmesan. Stir in cooked tortellini. Top with shredded cheese.

Enjoy!

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Prep Time: 5 minutes Cook Time: 10 minutes Total Time: 15 minutes

DESCRIPTION

Looking for an amazing **cheese tortellini** recipe? Wait until you try this **Cheese Tortellini Skillet with Shrimp**. Delicious and cheesy, this seafood pasta recipe is the perfect combination.

INGREDIENTS

- 1 pound package cheese tortellini pasta, cooked and drained
 - 1 pound large shrimp, peeled and deveined
 - 3 tbsp. salted butter
 - 1 roma tomato, diced
 - 2 leaves basil, minced
 - 2 garlic cloves, minced
 - 1 tbsp. all purpose flour
 - 1/2 cup heavy whipping cream
 - 1/4 cup shredded parmesan cheese
 - salt and pepper to taste
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INSTRUCTIONS

1. In a large skillet, melt butter over medium heat.
2. Add shrimp and let cook for about 2-3 minutes, until not longer translucent. Add in diced tomato, basil, and cloves and stir.
3. Saute for 1-2 minutes and stir in flour. Once flour is completely stirred in, add heavy whipping cream and parmesan cheese.

4. Stir and add in cheese tortellini.
 5. Toss to coat. Serve with more shredded parmesan and minced basil.
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NOTES

9.5 Weight Watchers Freestyle Smartpoints (8 servings)