Treasure Barrel

Creamy Shrimp and Spinach Tortellini

Creamy shrimp and spinach tortellini with a rich cheese sauce, perfect for a warm, satisfying meal.

15 min	20 min	35 min	4	Easy	Italian
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 12 oz cheese-filled tortellini
- [ ] 3 cups fresh baby spinach
- [ ] 2 tbsp unsalted butter
- [ ] 2 garlic cloves, minced

Cheese Sauce

- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1/4 tsp freshly grated nutmeg
- [ ] Salt and freshly cracked black pepper to taste
- [ ] Zest of 1 lemon

Instructions

1. In a large pot of salted boiling water, cook the tortellini according to package directions; drain, reserving 1 cup of pasta water.
2. While the pasta cooks, melt butter in a wide skillet over medium heat, add garlic and sauté until fragrant, about 30 seconds.
3. Add shrimp to the skillet, season lightly with salt, and sear 1-2 minutes per side until pink; remove and set aside.
4. Pour in the heavy cream, stirring gently; bring to a low simmer, then whisk in Parmesan, nutmeg, and lemon zest until the sauce thickens.
5. Return shrimp to the pan, add spinach and cooked tortellini, toss everything together, adding reserved pasta water as needed to reach a silky consistency.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, thin it with a splash of warm broth or pasta water.
- Taste and adjust seasoning at the end; a pinch of extra pepper can brighten the dish.
- Garnish with a drizzle of extra-virgin olive oil for added richness.