

## Tortelloni with Tomato Spinach Cream Sauce

*The recipe and photography for this post was provided by Carolyn Hodges of [The Dinner Shift](#).*

*Prep Time: 5 minutes*

*Cook Time: 15 minutes*

*Total Time: 20 minutes*

*Serves 4-6*

### Ingredients

- 2 9 oz. packages Heinen's Tricolor Cheese Tortelloni
- 1 Tbsp. olive oil
- 26 oz. jar Heinen's Organic Italian Herb Pasta Sauce
- ¼ cup Heinen's Soft Cream Cheese
- ¼ cup half and half
- 5 oz. container baby spinach
- 3 Tbsp. grated Parmesan cheese, plus more to serve
- Black pepper

### Instructions

1. Prepare tortelloni according to package directions (be careful not to overcook). Drain well and toss with olive oil; set aside.
2. In a large saucepan, bring pasta sauce to a simmer over medium heat. Reduce heat to low and whisk in cream cheese followed by half and half.
3. Fold spinach into tomato sauce until it just wilts (it will seem like a lot of spinach but it wilts to a much smaller amount.) Stir in Parmesan cheese followed by a few grinds of black pepper.
4. Add the cooked tortelloni to the sauce and gently fold until well-combined. Spoon into bowls and top with additional Parmesan cheese.

