

Tortellini Primavera

From – *eatingwell.com*

1 - 14-ounce can vegetable broth or reduced-sodium chicken broth
2 Tbsp all-purpose flour
1 Tbsp extra-virgin olive oil
3 cloves garlic, sliced
1 cup shredded fontina cheese or 3/4 cup shredded Parmesan cheese
1 Tbsp chopped fresh tarragon, dill or chives or 1 teaspoon dried tarragon
1/8 tsp salt
4 cups chopped vegetables, such as broccoli, carrots and snap peas
1 - 16-ounce package frozen cheese tortellini
Freshly ground pepper to taste

- Put a large pot of water on to boil.
- Meanwhile, whisk broth and flour in a small bowl.
- Heat oil in a large skillet over medium heat. Add garlic and cook, stirring, until just beginning to brown, 1 to 2 minutes.
- Add the broth mixture to the pan, bring to a boil and cook, stirring occasionally, until the sauce is thick enough to coat the back of a spoon, about 3 minutes.
- Remove from the heat and stir in cheese, tarragon (or dill or chives) and salt.
- Add vegetables and tortellini to the boiling water; return the water to a simmer and cook until the vegetables and tortellini are tender, 3 to 5 minutes. Drain; add to the pan with the sauce and stir to coat.



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