

Boursin & Tomato Tortellini

Ingredients

1 package Boursin garlic and herb
cheese
1 container grape tomatoes
2-3 cloves garlic, crushed
2 tsp fresh chives
1 cup fresh basil
1 package tortellini
2 large handfuls fresh spinach
olive oil
salt and pepper

Directions

Preheat oven to 400° and set rack to middle position. Place the Boursin in the center of your ceramic baking pan. Add baby tomatoes followed by crushed garlic. Drizzle olive oil. Season with salt and pepper to taste. Add your fresh chives and basil. Bake 30-35 minutes. Prepare tortellini after about 20 minutes. When tomatoes and Boursin are done baking, use a meat masher to break the tomatoes and Boursin apart. Add fresh spinach and mix until well combined. Add drained and cooked tortellini. Season with additional salt to taste. Mix until tortellini is covered in Boursin and everything is mixed well.