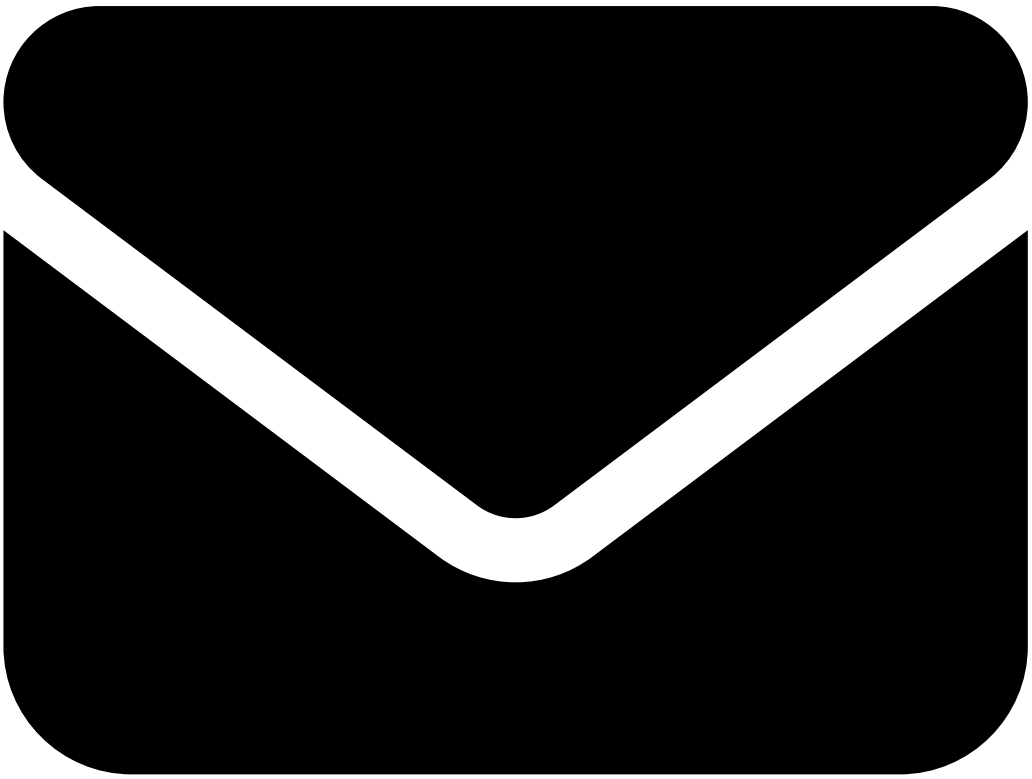
Pesto Parmesan Sauce Tortellini Recipe

Pesto Parmesan Sauce Tortellini

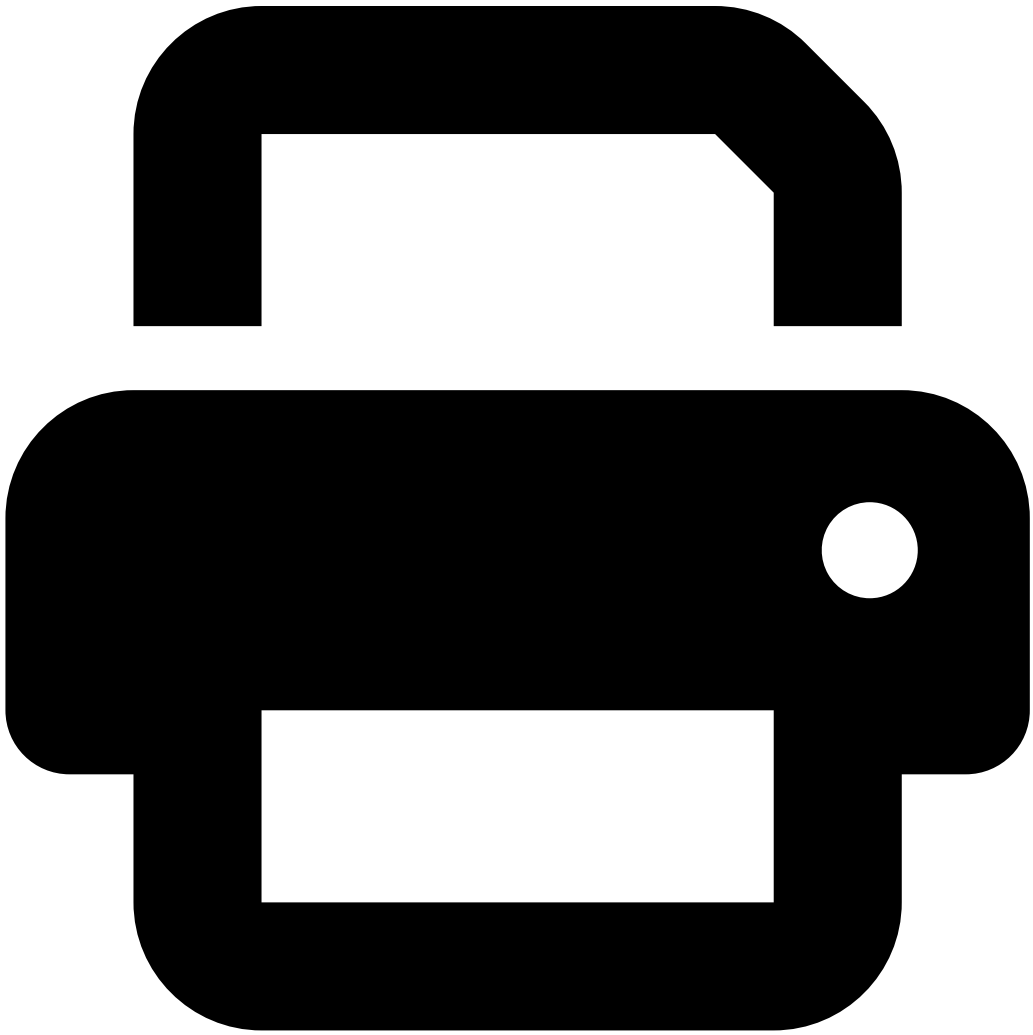
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Make this restaurant quality pesto parmesan sauce tortellini recipe in less than 30 minutes, with the help of some store-bought ingredients.
A saucy pasta dinner recipe can be hard to find in one dish, but this creamy tortellini with spinach and sundried tomatoes is full of creamy Italian flavors.

This delicious, saucy creamy tortellini is a great recipe when your craving Italian but want quick and easy too!!!

What Tortellini to use in this recipe

In this pesto parmesan sauce tortellini recipe you can fresh, frozen or dried tortellini. I am not even going to lie, frozen tortellini is one of my favorites things to keep in the freezer.

It’s so easy to grab a bag of tortellini from the freezer and make a restaurant quality meal, full of Italian flavors everyone loves.

As for the pesto sauce, this is another staple I like to keep on hand, either homemade or store bought. Pesto can transform a so-so recipe into a unforgettable meal.

This pesto tortellini with spinach and sundried tomatoes uses few ingredients, is easy to make and comes together quick which makes it a great go-to recipe for those busy weeknight family meals.

If you like this tortellini recipe please let me know. Leave me a comment, I love hearing from you!!!

Pesto Parmesan Sauce Tortellini Recipe



Cheese tortellini is tossed in a creamy pesto Parmesan sauce with sun-dried tomatoes, spinach, and garlic for a rich, flavorful Italian-inspired pasta dish.

- 2 packages 9 oz. store-bought tortellini
- 2 cups prepared pesto sauce
- 1 cup chopped sundried tomatoes
- 2 cups chopped spinach
- 1 cup grated parmesan
- 2 tbsp butter

- 1 tbsp chopped garlic
- 1 cup heavy cream
- 2 cups resevered pasta water
- Salt and pepper to taste

1. Cook tortellini according to package directions resevering 2 cups of the water before draining

2. In a saute pan over medium heat melt butter
3. Add the garlic saute until tender and just beginning to brown
4. Add the chopped sundried tomatoes
5. Deglaze the pan with the reserved pasta water scaping up the brown bits
6. Then add the heavy cream. pesto and parmesan cheese simmer covered 15 minutes
7. Add the spinach and simmer 5 minutes longer
8. Then add the tortellini
9. Adjust salt and pepper to taste