



TORTELLINI ALLA VENEZIANA

- 1 Pound Tortellini
- 6 Cups Chicken Broth
- 1 Pint Half and Half
- 2 Ounces Butter
- 3 Ounces Grated Parmesan Cheese

DIRECTIONS

1. Boil tortellini in chicken broth until tender, about 8 to 10 minutes.
2. Cool in broth and then drain.
3. Combine the half and half with the butter.
4. Bring to a boil and add the tortellini.
5. Simmer for three minutes.
6. Add parmesan cheese and shake pan until the sauce thickens.
7. Serve hot.