

## Three Cheese Tortellini with Spinach and NL Blue Mussels

**By: Chef Steve Watson**

### ***Ingredients:***

3 lbs. NL Blue mussels  
350 gr. pkg. Fresh tortellini  
1 cup uncooked Baby leaf spinach  
1/2 cups + 1 tbsp. Butter  
3 Cloves garlic, pressed  
1 tsp. Salt  
1/2 tsp. Pepper  
1/2 cup White wine  
100 ml Central Dairies 35% whipping cream  
1 Red pepper thinly sliced  
1/4 cup Parmesan cheese  
¼ cup Reserved reduced stock from the mussels  
1 Shallot, finely chopped  
8 oz. Sliced mushrooms



### **Directions:**

Steam mussels in ½ cup white wine, remove shells and set aside. In a large sauce pan, melt 1/2 cup butter over medium heat. Add the garlic, chopped shallot and red pepper and sauté for a minute. Add the sliced mushrooms and sauté for two more minutes. Add white wine, Central Dairies 35% whipping cream and reserved mussel stock and reduce to a sauce like consistency.

Bring a large pot of salted water to boiling and cook the tortellini according to package directions. Drain and toss with 1 tbsp. butter, cooked mussels and baby leaf spinach. When the sauce is ready, stir in tortellini and mussels with spinach. Season to taste, sprinkle with parmesan and serve. ENJOY!