

Creamy Kielbasa Tortellini

Dee Martin - "MeatloafAndMelodrama.com"
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Servings: 6

1 pound kielbasa, thinly sliced
1 package (20 ounce) cheese tortellini
1 teaspoon dried minced onions
1/2 teaspoon paprika
1 teaspoon garlic powder
1/4 cup frozen peas
1 teaspoon Dijon mustard
1 1/2 cups heavy cream
2 cups sharp cheddar cheese, shredded
chopped parsley (optional)

In a large skillet, heat the kielbasa until warm. Add the tortellini, three cups of water, onions, paprika and garlic powder.

Cover. Cook on high, stirring occasionally, until the tortellini is almost done. Stir in the peas.

Reduce the heat to medium-low. Stir in the Dijon mustard, heavy cream and cheddar cheese until the cheese is melted.

Top with the parsley, if desired.

Per Serving (excluding unknown items): 487 Calories; 43g Fat (80.1% calories from fat); 14g Protein; 10g Carbohydrate; 1g Dietary Fiber; 142mg Cholesterol; 911mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat; 0 Other Carbohydrates.