



## Tortellini & Rainbow Chard in Vodka Sauce



This recipe calls for:

### Chunky Garden Vegetable Pasta Sauce

Prep time

**10 minutes**

Cook time

**20 minutes**

Servings

**4**

### Ingredients

- 1 pkg. (20 ounces) refrigerated cheese tortellini
- 1 tablespoon olive oil
- 1 yellow onion, chopped
- 1/4 teaspoon red pepper flakes
- 1 pkg. (10 ounces) chopped rainbow chard
- 2 cloves garlic, finely chopped
- 1 jar (24 ounces) RAGÚ® Simply Chunky Garden Vegetable Pasta Sauce
- 1/2 cup vodka
- 1/2 cup heavy cream
- 1/2 cup shredded Parmesan cheese

## Instructions

1. Cook pasta as directed on package; drain well.
2. Heat oil in large high-sided skillet on medium-high heat. Add onions, red pepper flakes and chard; cook 7-9 min. or until onions are translucent and chard is wilted, stirring occasionally. Add garlic; cook and stir 1 min. or until fragrant. Stir in sauce; cover and cook on medium heat for 5 min. Uncover; stir in vodka and cream. Cook 3-5 min. or until chard is tender, stirring occasionally.
3. Add cooked pasta to sauce mixture; mix gently. Sprinkle with cheese just before serving.

**Tip:** Use pre-cut greens that are washed and ready-to-use to save time and eliminate waste. Substitute 1 bunch rainbow or Swiss chard, chopped into 1-inch pieces. Prepare using 1 pkg. (12 ounce) dried cheese tortellini.