

Lemon-Bay Tortellini with Spinach & Wild Mushrooms

Cheese tortellini take on the aromatic essence of bay leaves through a delicately infused cooking water. Briny preserved lemon, smoky bacon and earthy mushrooms round out this flavorful main course pasta.

Prep Time: 10 minutes

Cook Time: 15 minutes

1/2 preserved lemon

2 **McCormick® Bay Leaves**

1 package (12 ounces) cheese tortellini

2 cups frozen leaf spinach, unfrozen

4 strips bacon

1 medium shallot, finely chopped

1/4 cup olive oil

8 ounces sliced assorted mushrooms

1 teaspoon **McCormick® Minced Garlic**

Grated Parmesan cheese (optional)

1. Remove and discard pulp from preserved lemon. Rinse peel to remove excess salt. Coarsely chop peel (about 2 tablespoons). Set aside.
2. Bring water and bay leaves to boil in large saucepot. Stir in tortellini. Cook as directed on package, adding frozen spinach during last minute of cooking. Drain, reserving 1/4 cup of the cooking water. Discard bay leaves.
3. Meanwhile, cook bacon in large skillet on medium heat until crisp. Drain on paper towels. Crumble bacon; set aside. Add shallots to bacon drippings; cook and stir 3 minutes. Add oil, mushrooms, garlic and preserved lemon peel; cook and stir 3 minutes or until mushrooms are tender. Add tortellini mixture and reserved cooking water; toss to mix well. Sprinkle with bacon. Serve with grated Parmesan cheese, if desired.

Makes 6 servings.

To prepare with fresh spinach: Cook tortellini as directed, omitting the frozen leaf spinach. Cook bacon and mushrooms as directed. Stir in 1 package (6 ounces) baby spinach leaves until slightly wilted. Continue as above.

Nutrition Information Per Serving: 416 Calories, Fat 24g, Protein 13g, Carbohydrates 37g, Cholesterol 46mg, Sodium 729mg, Fiber 5g