

Betty's Dinnertime Shrimp Tortellini Recipe



Uploaded on 17 Jul 2009

In this video, Betty demonstrates how to make her fabulous Dinnertime Shrimp Tortellini entrée. It is very quick and easy and can be used for a casual dinner or for entertaining!

Ingredients:

- (2) 14-oz. packages frozen uncooked cleaned shrimp, thawed (I used cocktail shrimp.)
- 9 oz. package of frozen tortellini, thawed (I used a little more than ½ of a 19 oz. package that was a Parmesan and Romano cheese-filled variety. You may also buy this refrigerated.)
- 1/3 cup butter or margarine, melted
- 1 green onion, chopped
- 2 tablespoons chopped fresh basil (Use 2 teaspoons, if you are using dried basil.)
- ½ cup grated Parmesan cheese

Thaw shrimp, and then place in a colander to drain all liquid. Dry off the shrimp with paper toweling, and set aside. Now, place the tortellini in about 2 inches of rapidly boiling water in a medium pot. Return to boiling and boil for 2 minutes. Test with a fork for doneness. It should be chewy, not mushy. Drain, and cover with aluminum foil to keep it hot. Next, melt 1/3 cup butter or margarine in a large skillet over medium heat. Add 1 chopped green onion, 2 tablespoons chopped fresh basil, and (2) 14-oz. packages of shrimp. Cook about 5 minutes, stirring constantly, until shrimp turns opaque (white or pink-looking). Add hot, cooked tortellini and ½ cup of grated Parmesan cheese to the shrimp skillet and stir gently, but completely. Pour the skillet mixture into a nice serving bowl. This dish is wonderful with Betty's Crispy & Soft Herbed Garlic French Bread! Enjoy!!!