

This is one of those dinners I make when I need something **fast, filling, and made from ingredients I usually already have on hand**. Between the cheese tortellini, simple creamy sauce, and savory ham, this is a comfort meal that comes together quickly without a lot of prep.

It's also one of those recipes you can easily adjust depending on what you have — add spinach for a little green, swap the protein, or just keep it simple. Perfect for those busy nights when everyone is hungry and you just need dinner on the table.

Easy Tortellini Toss

Ingredients

- 3 tbsp butter, melted
- 3 tbsp all-purpose flour
- 1 garlic clove, pressed
- 1 cup 2% milk
- 2½ oz. Parmesan cheese, grated
- 8 oz. deli ham, diced
- ½ tsp black pepper
- 1 bag (16 oz) frozen cheese-filled tortellini
- 1 can (14.5 oz.) chicken broth
- 1 bag (6 oz.) fresh baby spinach leaves (optional but adds a healthy green)

Directions

1. Combine the butter and the flour in the [Classic Batter Bowl](#); whisk until smooth. Add the garlic and milk to the butter mixture; whisk well. Microwave, covered, for 3-4 minutes or until thickened, stirring every 60 seconds. Add the cheese and whisk until smooth. Add the ham and the black pepper to the batter bowl. Mix well and set aside.
2. Combine the tortellini and broth in the [Deep Covered Baker](#). Microwave, covered, for 12-15 minutes, or until the tortellini is tender, stirring every 4-5 minutes. Add the cheese sauce to baker; mix well. Microwave, covered, for 2-3 minutes or until heated through. Stir in the spinach; cover and let stand for 2-3 minutes, or until the spinach is wilted.