



COLD HOLLOW CIDER MILL

PUMPKIN CREAM SAUCE WITH SPINACH RICOTTA TORTELLINI

Ingredients: 2 cloves chopped fresh garlic

2 TBSP butter

4 TBSP extra virgin olive oil

1 cup cream

¼ cup fresh parmesan cheese

½ jar [Cold Hollow Pumpkin Butter](#)

1-12 oz. package of spinach ricotta tortellini

Cook tortellini according to package directions. Meanwhile, sauté garlic in a frying pan with butter over medium heat until soft. Add olive oil and mix together. Add cream, bring to a low boil and cook for 1 minute. Add parmesan cheese and ½ jar of [Cold Hollow Pumpkin Butter](#). Cook another minute. Remove from heat stirring well and immediately pour over cooked tortellini.

Serves 4-6 as a side dish depending on the appetites! Grilled pork tenderloin or chicken is a great accompaniment.
