

Pesto Rosso Tortellini

- Prep Time: 5 minutes
- Cook Time: 10 minutes
- Total Time: 15 minutes
- Yields: 2 Servings



Ingredients:

- 2 packages Priano Cheese Tortellini
- 2 tablespoons Priano Extra Virgin Olive Oil
- 2 red bell peppers, chopped
- 2 jars Tuscan Garden Marinated Artichokes, drained and chopped
- 2 cloves garlic, minced
- 1 jar Priano Rosso Pesto Sauce
- 1/2 cup Reggano Parmesan
- 1/2 cup Friendly Farms Heavy Cream
- chopped fresh basil, garnish

Directions:

1. In a medium size pot, bring water to a boil. Cook tortellini according to package instructions. Drain and place in large bowl.
2. Heat olive oil over medium heat. Add red peppers and cook for 5 minutes. Add artichokes and garlic to the pan. Cook for 3 minutes or until warmed through.
3. Add pesto and stir to combine, cooking 2 more minutes. Add tortellini, parmesan and heavy cream. Stir to combine.
4. Garnish with fresh basil.



Recipe Courtesy of:
ALDI Test Kitchen