



Cheese Tortellini & Basil Pesto

Cheese Tortellini - Green Goddess Minestrone

Makes 2 servings



*1.5 lb. Cheese Tortellini (81701)
1 TBL Vegetable Oil
½ Onion
2 Stalks Celery
2 Cloves garlic
8 Cups Stock (Chicken or Veg)
¼ Cup Basil Pesto (51042)
1 Cup White Beans
1 lb. Asparagus
1 Cup Frozen Peas
8oz Baby Spinach
Salt & Pepper
Basil*

1. Prepare vegetables. Cut onion and celery into ½" dice. Cut asparagus into 1" pieces cut on the biased. Rough chop garlic.
2. In a sauce pot, heat 1 TBL of veg oil. Sautee onion, garlic, and celery until they start to become tender, 5-10 min.
3. Add both 8 cups of stock and basil pesto.
4. Once stock start to simmer, add the asparagus and keep to a low simmer for 10 minutes.
5. After several minutes of simmering, add the peas, white beans, baby spinach, and tortellini.
6. Simmer for an additional 5-10 minutes until everything is heated (Pasta should be cooked to 165°F) and asparagus is cooked through.
7. Season with salt and pepper to taste. Finish with fresh basil.



*****Chef's Notes*****

- Add in any other of your favorite fresh herbs.
- Other excellent greens to add zucchini, broccoli, snap peas.
- Other types of beans work great too, kidney beans or black beans if you don't have white.