

Parma Rosa Cheese Tortellini

Foodservice Recipe

Yield: 1 qt / 32 oz

Servings: 4 – 8 oz servings

Ingredient

Olive oil, extra virgin

Tortellini pasta with cheese filling, cooked, chilled

Garlic, fresh, finely chopped

Marinara sauce, your choice

Heavy cream

Parmesan and Romano cheese, grated

Basil, fresh, shredded

Weight

Measure

¼ cup

1 qt

2 tsp.

1 cup

½ cup

1/3 cup

1 Tbsp.

Sorcerer Seasonings Hickory Smoked Onion Salt

Sprinkle to taste

Sorcerer Seasonings Hickory Smoked Black Pepper

Sprinkle to taste

Procedure

1. In a non-stick sauté pan under medium high heat. Add olive oil.
2. Add pasta...sauté for one minute.
3. Add fresh garlic, Marinara sauce, heavy cream, cheese and basil. Continue to sauté until heated.
4. Sprinkle with Sorcerer Seasonings. Serve Immediately.

