



Cheese Tortellini with Sun-dried Tomato Cream

Ingredients

36 ounces cheese tortellini

Sauce:

2 cups chicken stock
(or 2 cups water and 1.5 ounces chicken base)
2 cups heavy whipping cream
½ cup white wine
1 teaspoon dried basil
1 teaspoon dried oregano
1 ½ teaspoons granulated garlic
4 ½ ounces sun-dried tomatoes
in oil, drained and chopped
3 tablespoons cornstarch
4 tablespoons cold water

Garnish:

Parmesan cheese

Directions (serves 4)

Cook pasta as directed on package. When done, remove from heat and drain. Keep warm.

In a large sauce pan, combine stock, cream, wine, basil, oregano, garlic and tomatoes. Bring to a light boil over high heat. With a whisk, mix cornstarch with cold water. Slowly add mixture to saucepan, whisking until all is incorporated. Turn heat to low and let it simmer 2 minutes.

Remove from heat and add pasta. Stir until all the sauce is incorporated. Serve immediately, garnished with shaved or shredded Parmesan cheese.



PHOTO CREDIT: JSONLINE.COM



From the kitchen of Zilli Hospitality Group