



TORTELLINI WITH ROASTED *Vegetables* & PESTO

Ingredients

- *2 Medium Zucchini's Cut Into ½ Moons
- *2 Medium Yellow Squash Cut Into ½ Moons
- *1 Ea. Red Pepper, Diced
- *1 Ea. Small Red Onion, Diced
- *8 Oz. Mushrooms, Sliced
- *1 C. Yellow Pear Tomatoes, Cut In Half
- *2 Tbls. Evoo
- *Salt And Freshly Ground Pepper
- *2 Cloves Garlic, Minced
- *2 C. Cooked Tortellini (3 Cheese)
- *4 C. (4 Oz.) Fresh Spinach
- *2/3 C. Fresh Pesto
- *Finely Shredded Parmesan Cheese For Serving

Instructions

Preheat oven to 425°. Place zucchini, squash, pepper, onion and mushrooms on a baking sheet. Drizzle w/ EVOO and season w/ salt and pepper then toss to evenly coat. Roast in preheated oven 10 minutes, then remove, add tomatoes, garlic and toss. Roast 10 minutes longer or until veggies are tender, then remove add spinach and toss, roast 1 minute longer or until spinach is wilted. While veggies are roasting cook and drain tortellini. Add in roasted veggies and pesto and season with salt and pepper to taste, then toss to evenly coat. Serve warm, top each serving w/ parmesan cheese.





HOMEMADE *Pesto*

Ingredients

- *2 C. Slightly Packed Basil Leaves
- *1/4 C. Pine Nuts, Toasted
- *1/2 C. Grated Parmesan Cheese
- *2 Cloves Garlic, Peeled
- *1 C. Flat Leaf Parsley
- *1/2 C. EVOO (Extra Virgin Olive Oil)
- Salt and Pepper to Taste

Instructions

In a food processor add basil, parsley, pine nuts, parmesan cheese and garlic and process mixture until finely minced, while occasionally scraping down sides of processor. Add ½ of olive oil and process until well pureed, occasionally scraping down the sides of the processor. Thin w/ a little more of the olive oil if mixture is thick, season w/ salt and pepper to taste. Store in a refrigerator in an airtight container.

