



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

SEP 2021
Recipe 148

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Caprese Tortellini Pasta Salad

PREPARATION

- 1 - Make sauce by adding basil, garlic, and pine nuts in food processor and pulse several times until chopped. Add olive oil and lemon juice with zest. Process until smooth and well blended. Add freshly grated Parmesan and pulse a few times just to combine.
- 2 - Use a rubber spatula to scrape all of the pesto sauce into a container; season with kosher salt and fresh pepper to taste. Cover airtight and chill until ready to serve.
- 3 - In a pot of generously salted water, cook tortellini to al dente according to package instructions. Drain, but do not rinse. Toss with 2 tablespoons olive oil to prevent sticking.
- 4 - Gently toss tortellini with mozzarella and tomatoes in a serving bowl. Add desired amount of pesto sauce and serve.



Caprese Tortellini Pasta Salad

Cooks Note: Tortellini and homemade pesto sauce are added to a traditional Caprese salad creating a hearty and savory meal. This recipe works equally well as a main dish or side, and is a wonderful way to celebrate the end of summer.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

For the Pesto Sauce:

- 2 cups fresh basil leaves, tightly packed
- 3-4 cloves garlic, peeled
- 1/4 cup toasted pine nuts
- 1/2 cup extra virgin olive oil, plus extra for tossing
- Juice and zest of 1 small lemon
- 1 cup freshly grated Parmesan cheese
- sea salt and freshly ground black pepper (to taste)

For the Pasta Salad:

- 1 pound fresh cheese tortellini
- 8 ounces fresh mini mozzarella balls (pearl sized)
- 1 pint sweet cherry tomatoes, halved

COOK'S NOTE:

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