



TRI-COLOR TORTELLINI

with Thai Pesto Sauce

Servings: 4

Ingredients

Thai Pesto Sauce:

- 1 cup fresh Thai basil (or regular basil)
- 1 cup fresh cilantro
- 1 cup fresh mint
- 2 cloves garlic
- 1/4 cup walnuts
- 1 tsp. fish sauce
- 2 Tbsp. green curry paste
- Juice from 1 lime
- 1/4 cup extra virgin olive oil

Pasta:

- 1 pound frozen or fresh tri-color cheese tortellini
- 1 tsp. of salt
- 1/4 cup fresh shredded parmesan cheese

Directions

- 1. To make the Thai pesto sauce:** Place all ingredients, except olive oil, in a food processor and pulse until smooth. Drizzle in the olive oil to form a paste. Taste for seasoning. Store pesto in the fridge or freeze until ready to use.
- 2. To make the tortellini:** Fill a large sauce pot with water, add about a teaspoon of salt and bring to a rolling boil. Add in the tortellini and cook about 5 minutes, or until soft to the taste but not mushy. Strain in a colander reserving about 1/4 cup of the pasta water.
- 3. To assemble:** In a large serving bowl, toss the tortellini, pasta water, and Thai pesto sauce together until fully incorporated. Top with the shredded parmesan cheese and a drizzle of olive oil if desired. Serve while hot.

