



# Organic Cheese Tortellini with Homemade Pesto Sauce

## Homemade Pesto Sauce

- 2 Cups Fresh Basil
- ¼ Cup Pine Nuts
- ¼ Cup Parmesan Cheese, grated
- ¼ Cup Olive Oil
- 2-3 Cloves Garlic, minced
- 1 Tablespoon Diced Onion
- ¼ Tablespoon Seasoned Salt

## Pasta Ingredients

- 1 Package Rising Moon Organic Cheese Tortellini
- ½ Cup Grape Tomatoes
- ¼ Cup Pecorino Romano Cheese
- ½ Cup Peas (optional)

## Instructions

### Homemade Pesto Sauce

1. Add nuts, garlic, oil, grated cheese, onion, and seasoned salt to a food processor or blender. Blend until smooth.
2. Add fresh basil and combine until smooth.

### Pasta

1. Prepare tortellini according to the directions on the package.

2. When tortellini is done cooking, return to pot.
3. Add pesto sauce to tortellini, toss to coat, and cook over medium heat for 3-4 minutes or until pesto sauce is heated through.
4. Plate individual servings and add sliced grape tomatoes, peas, and shaved Pecorino Romano cheese.
5. Enjoy!