

## Tortellini in Pesto Sauce



### Makes:

6 servings

### Utensil:

Saladmaster Food Processor  
2.5 Qt. (1.49L) Culinary Basket  
3 Qt./2.8 L Perforated Basket  
small mixing bowl

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### Recipe:

### Contributed By:

Chef Sergio Corbia

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2 tablespoons

salt

(36

g)

¼ cup

sundried tomatoes

(27

g)

1 pound

fresh tortellini pasta

(454

g)

¼ cup

pesto sauce, use your favorite brand or make you own

(65

g)

½ cup

Parmesan cheese, shredded, use Cone #1

(50

g)

### Directions:

1. Place enough water, according to tortellini directions, in sauce pan. Add salt and heat to rolling boil. Place sundried tomatoes in culinary basket, place in sauce pan, cover and cook for 2 minutes. Remove culinary basket, transfer to sink and drain. Place tomatoes in bowl and set aside.
2. Place tortellini in culinary basket and return basket to water in sauce pan. Cook according to package instructions. When cooked, remove culinary basket to sink and strain pasta.
3. Pour out remaining water, saving 2 tablespoons (30 mL) in bottom of pan. Return pasta, tomatoes and pesto sauce to sauce pan and toss to blend. Top with Parmesan and serve hot.

Nutritional Information per

▼ Serving

**Calories:** 299

**Total Fat:** 11g

**Saturated Fat:** 4g

**Cholesterol:** 62mg

**Sodium:** 2861mg

**Total** 32g

**Carbs:**

**Dietary Fiber:** 2g

**Sugar:** 1g

**Protein:** 16g