



# Cheese and Garlic Tortellini with Pesto Cream Sauce

Serves 6

## Ingredients

- 1 pint cherry tomatoes
- 8 ounces fresh asparagus (ends trimmed), sliced on a bias
- Frederik's Italian Extra-Virgin Olive Oil, for drizzling
- Kosher salt and freshly ground black pepper

## Pesto Sauce

- 1 (6.7 ounce) jar Frederik's by Meijer Basil Pesto
- 1 (14.5 ounce) jar Frederik's by Meijer Garlic Alfredo Sauce
  
- 1 (20 ounce) package Frederick's by Meijer Cheese and Garlic Tortellini
  
- True Goodness Organic Balsamic Glaze, for garnish
- Frederik's by Meijer Shaved Parmesan Cheese, for garnish

## Method

1. Preheat oven to 450 degrees and bring a large saucepan of water to a boil. Place cherry tomatoes and asparagus on a rimmed baking sheet and drizzle with olive oil. Season with salt and pepper. Roast for 10 minutes.
2. Meanwhile, place tortellini in the boiling water and cook according to package instructions; drain and place back in the saucepan.
3. Combine pesto sauce ingredients and pour over the tortellini. Add roasted cherry tomatoes and asparagus and toss gently to combine.
4. Scoop tortellini onto serving plates and garnish with balsamic glaze and shaved parmesan.