



→DINNER←

HERBED TORTELLINI WITH GALLO SALAME



DIRECTIONS

1. Begin by cooking the tortellini in boiling water until they are tender.
2. When the tortellini are cooked place in a colander under cold water.
3. Rinse until the tortellini are cool to touch.
4. Heat the olive oil in a sauté pan over medium high heat.
5. Place the tortellini into the pan along with the chives, parsley, fennel leaf and Arugula.
6. Sauté for four minutes and then add the Parmesan & Romano cheeses.
7. Sauté for one minute and then add the chicken broth along with the Gallo Salame.

INGREDIENTS

- 8 Gallo Salame Italian Dry Salame, julienne
- oz. tortellini, multicolored
- 7 tbsps. olive oil
- 5 tbsps. chives, chopped
- 2 tbsps. parsley, chopped
- 2 tbsps. fennel leaf, chopped
- 2 tbsps. arugula, chopped
- 2 tbsps. parmesan cheese, grated
- 5 tbsps. romano cheese grated
- 5 tbsps. chicken broth
- 3 Kosher salt/ black pepper to taste
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