



→DINNER←

# PASTA PRIMAVERA GENOVA FEATURING GALLO SALAME



## INGREDIENTS

- 1** cup Gallo Salame Italian Dry Salame, shredded
- 1** lb box pasta, rotini
- 3** tbsp. butter, divided
- 2** tbsp. olive oil
- 2** cloves garlic
- 1/2** cup onions, thin sliced
- 1** cup broccoli florets, small
- 1/2** cup roasted red pepper
- 1/2** cup yellow squash
- 1/2** cup zucchini
- 1** cup white wine
- 1/2** cup Grated cheese, as needed

## 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.