

FALL HARVEST TORTELLINI



Butternut squash tortellini features delicate pasta filled with creamy ricotta, served in a velvety roasted butternut squash sauce with nutmeg and Parmesan. Finished with crispy sage and cranberry relish, it offers a perfect blend of sweet and savory notes.








Ingredients:

- 6 oz. Tortellini
- 3 oz. Gordon Choice® Butternut Squash Soup #374850
- 2 oz. Sandridge® Cranberry Relish #772510
- 2 oz. cubed butternut squash
- 2 oz. diced bacon
- 2 oz. crushed pecans
- 2 oz brown sugar
- 1 tsp. butter
- 2 oz. diced red onion
- 1 oz. nutmeg
- 1 oz. fresh rosemary

Instructions:

1. Cook the tortellini according to the package instructions, drain, and set aside.
2. In a large sauté pan, melt the butter and add the butternut squash cubes, red onions, pecans, parsley, bacon, and brown sugar. Cook on low heat until the butternut squash becomes tender.
3. Stir in the tortellini and butternut squash soup, tossing the ingredients together and heat until fully warmed through.
4. Plate the dish and garnish with fresh rosemary and cranberry relish.

Product	Description	Code #	Pack Size
 Gordon Choice® Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices.  	374850	2/8 lb. Pouches
 Sandridge® Cranberry Orange Relish	Add a vibrant burst of tangy-sweetness to your menu with our Cranberry Orange Relish! The juicy cranberries and oranges can add a pop of flavor to meats, cheeses, and more.    	772510	1/10 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

