



From Recipes with Jax
by Pasta Vera

Chicken Tortellini w. Basil Pesto & Garlic Cream

Just by adding some cream,
infused with fresh garlic, it takes
this everyday dish up to
MasterChef standards

Prep time: 5 min
Cook time: 10 Min
Serves: 4
Dietary: Chicken

Ingredients

400g Pasta Vera Chicken Tortellini
200ml cream
1 large clove garlic, crushed
200g Pasta Vera Basil Pesto
Salt & freshly ground black pepper (or
white if you have it)
Parmesan

Method

Cook the tortellini as directed on the packet.
Don't forget to add plenty of salt to the pan.

While the pasta is cooking, pour the cream into a
separate saucepan. When simmering, add the
garlic and stir gently.

Simmer for a further 2 minutes, then remove
from the heat. This will allow the garlic to cook
gently and infuse the cream.

Drain the tortellini. Add the pesto. Mix well, then
pour over the garlic cream. Taste and season. If
you have white pepper even better.

Add a good handful of parmesan. Stir.

Serve: Garnished with extra parmesan and
freshly ground black pepper.



Jax Says: Pimp up your dish
with extras like, fried bacon or
mushrooms. No one ever said,
'no garlic bread for me' either.