

CHEF SARA RHODES

TORTELLINI W/ CREAMY TARRAGON PESTA SAUCE

1 package fresh or frozen cheese tortellini
2 large shallots, peeled
1 large clove garlic, minced
2 Tbsp. plus 2/3 cup olive oil
¾ cup fresh tarragon, packed
2/3 cup fresh Italian parsley, packed
2 Tbsp. sliced almonds
4 Tbsp. grated Asiago cheese
1 cup heavy cream
2 to 3 Tbsp. grated parmesan cheese
Salt and pepper to taste



Preheat the oven to 350 degrees. Place shallots in a small baking dish. Drizzle with 2 Tbsp. of olive oil. Cover dish with foil. Bake shallots for 30 minutes. Uncover and roast about 20 minutes longer.

Puree shallots, any oil in the dish, and 1/3 cup of oil in the blender. Add the garlic, tarragon, parsley, almonds and Asiago cheese to the blender. Cover and start blending, slowly adding the last 1/3 cup of olive oil. Season with salt and pepper.

In a sauce pan, heat the pesto. Add the heavy cream and bring to a simmer.

While the pesto is warming, cook the tortellini according to package directions.

When pesto is hot, stir in the parmesan cheese.

Plate the tortellini and spoon the pesto sauce over, garnish with more parmesan or Asiago cheese.