

PREMIO FOODS RECIPE CONTEST



Premio Mediterranean Tortellini Recipe:

2 cloves minced garlic

1/2 cup diced red onion

3/4 cup sliced mushrooms

3 Tbsp. olive oil

1/2 cup chicken stock

1 lb cooked & sliced Premio hot (or mild) sausage

1/4 cup white wine

1 lb frozen spinach

3/4 cup grated parmesan cheese

salt and pepper to taste

1 cup grape tomatoes halved

1/2 cup feta cheese crumbles

In a large fry pan sauté garlic, onions and mushrooms with the olive oil. Add the sliced sausage and chicken broth heat to slow boil and reduce heat. Add spinach and white wine, simmer until spinach is cooked. Add the parmesan cheese and simmer until tortellini is ready. Boil tortellini and drain. In a large pasta bowl toss the tortellini with the spinach sausage mix. Add the grape tomatoes and toss. Sprinkle with feta cheese crumbles and garnish with additional grape tomatoes and black olives if desired. Serves 4 to 6