



## SPOTLIGHT RECIPE

# PAN-SEARED CHEESE TORTELLINI WITH HEIRLOOM TOMATOES AND CORN

Heirloom tomatoes, fresh corn and cheese tortellini. This dish is a vibrant culinary creation that brings together the best of summer flavor.

**SERVES 6**

### INGREDIENTS

- 3 pounds cheese tortellini
- 2 cups fresh corn, shucked
- 2 cups heirloom tomatoes
- 2 scallions, sliced
- 1/4 cup fresh basil, minced
- 4 tablespoons Parmesan cheese, grated
- 4 teaspoons olive oil
- 1 teaspoon garlic, chopped
- 1 teaspoon red pepper flakes
- 1/8 teaspoon white pepper

### DIRECTIONS

Cook the tortellini in boiling water until done and drain it. In a separate pan, add the olive oil and all ingredients. Cook for 4 minutes, and then add the cooked tortellini.

#### Side dish

Arugula Tomato Salad

