



Chef Carol D's Cheese Tortellini with Shrimp & Scallops

Ingredients:

- 1 16 ounce package frozen cheese tortellini
- 6 large asparagus spears
- 4 ounces cherry tomatoes, sliced
- 1 tablespoon Tuscan olive oil, divided
- 6 ounces shrimp, thawed
- 6 ounces scallops, thawed
- 1 teaspoon basil
- 1 teaspoon oregano
- Parmesan cheese
- salt & pepper to taste

Directions:

In a large pot of boiling water, cook tortellini according to package directions. Just before they have finished cooking, remove ½ cup of pasta water in a small bowl; drain tortellini and set aside.

Cut asparagus into 1 inch slices, then blanch and set aside.

To blanch asparagus: Fill a separate medium bowl with ice and water & set aside. Bring water in a medium sauce pan to a boil; add asparagus. After about 1 minute, remove pan from stove and drain asparagus into a colander, then immediately place asparagus into the ice bath to stop the cooking process. After 15 seconds, remove asparagus from ice bath and put onto a separate bowl and set aside. Asparagus should be firm, not mushy.

Cut cherry tomatoes in half; set aside.

In a large skillet, heat ½ tablespoon of olive oil on medium high heat; sauté shrimp and scallops and season with basil, oregano, salt & pepper. Keep cooking until fish is opaque in color and 145°F temperature is obtained, about 2-3 minutes. In same pan, add cooked tortellini, asparagus, ¼ - ½ cup pasta water and tomatoes. Stir until well heated; add ½ tablespoon of remaining olive oil.

Divide into plates and serve with parmesan cheese.

Serves 4