



Cooking with Jax Hamilton

Chicken Tortellini w. Basil Pesto & Garlic Cream

I like to treat myself whenever I like and in this dish I do. 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. A good pinot gris or chardonnay will also pair well with the creamy sauce.