



Tortellini

Ingredients:

1/2 lb. Tortellini

1 c. Dinosaur Kale

2 Garlic Cloves (minced)

4 Roma Tomatoes

2 oz. Olive Oil

4 oz. Chicken Stock

Preparation:

In pot of boiling water, cook kale for 3 minutes. Remove and place in cold water and rinse. Set kale aside. Add tortellini to boiling water and cook until they float.

In a sauce pan, heat olive oil and garlic. Add tomatoes to sauce pan and cook 3 minutes.

Add kale and cook 2-3 minutes. Then add tortellini, simmer until liquids are reduced 50 percent.

Serve.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

