



# BACON BRUSSELS SPROUT SPINACH TORTELLINI



Tender **Cheese Filled Spinach Tortellini** with crumbled bacon, roasted brussels sprouts, caramelized onions and chopped walnuts in a warm bacon vinaigrette, garnished with bleu cheese crumbles. Yield: 4 Servings

## Ingredients:

4 Cups	<b>Cheese Filled Spinach Tortellini</b> [#74609], Prepared According to Package Directions	¼ Cup	Apple Cider Vinegar
2 Tbsp.	Vegetable Oil	To Taste	Salt & Black Pepper
½ Cup	White Onion, Sliced	1 ½ Cups	Brussels Sprouts, Halved & Roasted
6 Each	Bacon Slices, Diced	Garnish	Blue Cheese, Crumbled
1 tsp.	Dijon Mustard	Garnish	Walnuts, Chopped

## Directions:

1. Heat the vegetable oil in a medium saute pan on medium heat.
2. Add in the white onion and cook for 8-10 minutes, or until they have begun to caramelize and then remove from the pan.
3. Add in the bacon and cook for another 4-6 minutes, or until fully cooked and then remove from the pan.
4. Stir in the dijon mustard, apple cider vinegar, salt and black pepper and mix until combined to make the warm bacon vinaigrette.
5. Toss the **Cheese Filled Spinach Tortellini** in the warm bacon vinaigrette.
6. Add in the bacon, caramelized onion and Brussels sprouts and toss.
7. Top with blue cheese and walnuts.

