



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 78



Cheese Tortellini with Roasted Winter Squash,  
Fresh Sage and Romano Cheese

Cook's Note: Butternut squash, mushrooms and sage nicely compliment and also offer a seasonal flair to this traditional Italian tortellini recipe.

Bon Appetit!  
George

(photo by Marc-Henri)

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## Cheese Tortellini with Roasted Winter Squash, Fresh Sage and Romano Cheese

### PREPARATION

- 1 - Heat oven to 450° F. On 2 rimmed baking sheets, toss the squash and mushrooms with the sage, olive oil, salt, and pepper. Roast, tossing once and rotating pans halfway through, until the vegetables are tender, about 20 to 25 minutes.
- 2 - In a bowl combine first 6 ingredients to make tortellini filling.
- 3 - Using your preferred fresh pasta recipe, roll out your dough either by hand or by machine. Cut into 3-inch rounds with a round cookie cutter. Place 1/4 teaspoon into the center of each round. Brush egg wash (on the bottom half of the round and fold over to seal). Fold back around your finger and turn down the edge to form a tortellini.
- 4 - In half a gallon of rapidly boiling salted water add the tortellini in batches. Cook for 3 to 5 minutes, or until they float to the surface.
- 5 - Reserve 1/2 cup of the cooking water; drain the tortellini and return to the pot. Add the vegetables, Romano cheese, 1/4 cup of the cooking water, and 1/2 teaspoon salt and toss gently to coat (add more cooking water if the pasta seems dry). Sprinkle with additional Romano cheese and serve.

### INGREDIENTS

#### For Main Dish

- 1 small butternut squash (2 pounds), peeled and cut into 1-inch cubes
- 1/2 pound button or cremini mushrooms, stems trimmed and halved
- 1/4 cup fresh sage leaves
- 2 tablespoons GC Farms' extra virgin olive oil
- sea salt and black pepper (to taste)
- 2 ounces grated Romano cheese, plus more for serving

#### For Tortellini

- 1/2 cup ricotta cheese
- 1/4 cup grated Parmesan
- 2 tablespoons chopped spinach
- 1 egg
- 1/4 teaspoon fresh ground black pepper
- 1 pinch freshly grated nutmeg
- 1 pound fresh pasta
- 1 egg mixed with 1/2 teaspoon water

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