



TABLE & TWINE



ROASTED GARLIC &
RICOTTA SHRIMP
TORTELLINI

Tortellini



Contains Gluten & Dairy

Shrimp



Contains Shellfish

Asparagus & Peas



Pancetta



Sauce



Contains Gluten & Dairy

Asiago



Contains Dairy

Garlic Bread



Contains Gluten & Dairy

STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and bake garlic bread for 5-10 minutes, or until warm.

STEP 2

Meanwhile, heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil. Season raw shrimp with salt and pepper. Once the sauté pan is hot, add shrimp to the pan and cook for 1 minute, then flip and cook for an additional 1 minute or until shrimp are cooked through.

STEP 3

Add English peas, asparagus pieces and pancetta to pan and toss for 1 minute. Then add tortellini to the pan and sauté for 1-2 minutes. Then add roasted tomato and citrus butter sauce to pan and heat for another 30 seconds, or until simmering, stirring occasionally.

STEP 4

Once hot, transfer to a serving dish and top with shaved asiago cheese. Serve immediately.