

**Featuring Tennessee Gourmet® Products**

© 2006

**Tortellini & Pesto**

2 tablespoons butter  
1/2 cup evaporated milk  
1/4 cup processed liquid cheese spread (recommended brand Cheese Whiz)  
1 (10 ounce) bar Sweetwater Valley, Italian Pesto cheese (shredded)  
1/8 teaspoon cayenne pepper (more if you like a kick to your pasta)  
1 (9 ounce) package fresh cheese tortellini and Portabella Mushroom  
(recommend brand DiGiorno)  
1/4 cup Tennessee Gourmet® Apricot & Spice Sassy (your choice of flavor)  
Salt and pepper to taste

Melt butter in a large heavy saucepan over medium heat. Add milk and bring to a simmer. Whisk in the processed and shredded cheeses. Add the Apricot and Spice. Stir until cheeses melt and mixture begins to bubble, about 5 minutes, then whisk in the cayenne.

Meanwhile, cook the tortellini in a pot of boiling, salted water until just tender, about 4 minutes. Drain and add tortellini to cheese sauce. Toss to coat. Divide tortellini and sauce equally among the pasta bowls and serve immediately.