



THIS WEEK'S
\$12
TRATTORIA
SPECIAL!

TORTELLI PORCINI MUSHROOM BERTAGNI "CARRETTIERA"

With garlic, Italian parsley and tomato

BERTAGNI "CARRETTIERA"



Serves

4 people

Region

Tuscany, Italy.

Ingredients available at Mediterranean Foods

Ingredients

- 2 Packets of Tortelli Porcini Bertagni
- 1 Tin of chopped Antica Napoli tomatoes
- 4 Tablespoons of grated Grana Padano
- 1 Pinch of dry chilli
- 3 Cloves of garlic sliced
- 1/2 Cup of roughly chopped Italian parsley
- Pinch of salt

1. In a large pan gently fry the sliced garlic, parsley and the pinch of chilli.
2. Add the tomato, pinch of salt and simmer for 8-10 minutes.
3. Cook the Tortelli in plenty of salted boiling water for 4 minutes. Drain and toss them about into the sauce.
4. Serve with a generous sprinkle of grated Grana Padano on top.

Buon Appetito!

Go to medifoods.co.nz and sign up to our [Foodclub](#) for more recipes and special offers!



WE WOULD LOVE TO SEE THE RESULTS!
SHARE YOUR DISH AND TAG US!

MEDIFOODS.CO.NZ