



Sauce Rosee

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Try rose sauce with tortellini pasta and shrimp and serve with a Caesar salad if desired Restaurants beware this sauce can top you

Ingredients

— - ½ pound refrigerated cheese tortellini - 6 tablespoons olive oil - ½ teaspoon dried basil - ½ teaspoon dried thyme - ½ teaspoon dried oregano - ½ teaspoon dried parsley - ¼ teaspoon dried red pepper flakes - 2 tablespoons minced onion - 2 tablespoons minced green bell pepper - 1 tablespoon minced garlic - 7 ounces tomato sauce - 1 tablespoon white sugar - ½ teaspoon chicken soup base - 6 fluid ounces heavy cream - ½ cup white wine

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil; stir in tortellini and return to a gentle boil. Cook uncovered
2. stirring occasionally
3. until tortellini float to the top and filling is hot
4. about 4 minutes. Drain and set aside. Heat olive oil in a large saucepan over medium-low heat. Stir basil
5. thyme
6. oregano
7. parsley
8. and red pepper flakes into hot oil. Dotdash Meredith Food Studios Add onion
9. bell pepper
10. and garlic; cook and stir until onions are translucent
11. about 2 minutes. Dotdash Meredith Food Studios Pour in tomato sauce and bring to a boil. Stir in sugar and chicken bouillon until dissolved. Dotdash Meredith Food Studios Reduce heat and stir in cream and wine; bring close to a boil
12. stirring constantly. Gently stir in tortellini and serve. Dotdash Meredith Food Studios