

# *School of Cooking*

Martin's

## **Roasted Red Pepper & Macadamia Nut Pesto with Cheese Tortellini**

Hosted by Elise Kunkel

October 8, 2008

Martin's Super Markets at Heritage Square  
Mishawaka, Indiana

### **Ingredients**

3 medium red bell peppers  
1 tbsp macadamia nuts (or more, to taste)  
1 small garlic clove, smashed  
¼ cup basil leaves, plus 2 tbsp chopped basil  
¼ cup extra virgin olive oil  
salt and fresh ground pepper  
1 pound fresh cheese tortellini (can be found in Martin's dairy section)  
½ cup grated pecorino cheese

### **Instructions**

Roast the red peppers over a gas flame or under the broiler, turning occasionally, until charred all over. Transfer the peppers to a bowl, cover with plastic wrap and let cool. Peel, core and chop the peppers. In a small skillet, toast the macadamia nuts over moderate heat until golden, about 4 minutes. Let cool.

Transfer the peppers and macadamia nuts to a blender or food processor. Add the garlic and whole basil leaves and blend until coarsely chopped. Add the olive oil and cheese and puree to a chunky pesto. Season with salt and pepper.

In a large saucepan of boiling salted water, add the tortellini and cook until al dente. Drain pasta and transfer to a bowl and toss with the pesto. Season the pasta with salt and pepper. Top with the chopped basil and pecorino and serve.