

Tortellini Carbonara Pasta Salad

Tortellini Carbonara Clam Chowder

- 1 (5 lb.) container *Mrs. Gerry's Tortellini Carbonara Pasta Salad*
- 6 cups cubed, cooked potatoes
- 8 cups (2 quarts) half and half
- 8 cups (2 quarts) vegetable broth
- 4 (6.5 oz) cans clams, undrained
- 1 tbsp. salt
- ½ tsp. dry thyme

In a large stockpot combine *Mrs. Gerry's Tortellini Carbonara Pasta Salad* and all other ingredients. Heat over medium high heat, stirring occasionally to 165° - 180°F. Makes about 10-12 servings.

Note: Serve immediately or maintain at 165°F to 180°F.



A creamy alfredo dressing mixed with tri-colored tortellini, bacon bits, peas, Parmesan cheese and chopped eggs.

Warm Tortellini Carbonara with Veggies

In a medium stockpot combine in 2 cups cooked spinach, 2 cups sautéed mushrooms, and 1 (5 lb.) container *Mrs. Gerry's Tortellini Carbonara Pasta Salad*. Heat over medium high heat, stirring occasionally to 165° - 180°F. Spoon into bread bowls if desired; serve immediately or maintain at 165° - 180°F.

TO ONE (5 LB.) CONTAINER OF MRS. GERRY'S TORTELLINI CARBONARA PASTA SALAD, TRY ANY ONE OF THE FOLLOWING OPTIONS:

- Stir in 1 cup chopped fresh basil
- Mix in 1 ½ cups chopped sundried tomatoes

Note: Serve immediately or maintain at 33°-39°F.