

ROSEWILL STEAMER  
RECIPE BOOKLET SERIES

No.

1

# BROCCOLI A' OGLIO WITH TRI COLORED TORTELLINI

*In Collaboration with Dana Vento*



RHST-15001



## YOU WILL NEED

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- 1 16 oz. Package Frozen Tri Color Tortellini
- ½ Cup Parmesan Cheese
- 4 Tbsp. Minced Garlic
- 16 Oz Frozen Broccoli Pieces
- ¼ Cup Water
- 3 Tbsp. Olive Oil

## FEATURE PRODUCT

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### Rosewill RHST-15001 3-Tier Food Steamer

- 9.5 Quart (9L)
- 60-minute timer
- 3 tiers stackable BPA-free transparent baskets
- Water level indicator





## PREP TIME

**Cook Time:** 15 minutes for tortellini,  
15 minutes for pan fried broccoli.

**Prep Time:** 5 minutes

**Total Time:** 35 minutes

## METHOD

- 1 Fill Steamer to Max Water Line. Spray basket with Nonstick spray and place frozen tortellini in steamer basket. Set Timer to 15 minutes and cover. Afterwards, remove from steam basket, rinse with water, and place in large mixing bowl.
- 2 In Frying Pan: Add oil, garlic and allow to brown. Once Brown, allow the food to cool quickly by removing the pan from the stovetop. Once cooled, add in water, broccoli and parmesan cheese. Cover and cook on medium heat until softened. (10 minutes) Uncover and allow water to evaporate. Once done, turn off heat.
- 3 Add Broccoli mixture to Tortellini and mix well. Serve warm.



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H O M E

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*In Collaboration with Dana Vento*

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