

# Summer Tortellini

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## INGREDIENTS

- Grilled Chicken Breasts (2-3 or more depending how many people you're serving)
- 1 Bulb of Garlic, Chopped
- 1 Can Artichokes Quartered
- 1 Green Zucchini
- 1 Yellow Zucchini
- 1 Jar Sun Dried Tomatoes (I prefer Marzetti brand because it is sulfite free)
- Tortellini of your choice (I usually use cheese)
- Fresh Grated Parmesean
- Extra Virgin Olive Oil

## DIRECTIONS

- Get all your ingredients together, and prep them so they're ready to go. This means, wash your vegetables, and chop them up. Peel and chop the garlic. I also cut up the quartered artichokes a bit more, and I cut about 1/2 the jar of sun dried tomatoes with my kitchen scissors.
- Grill your chicken however you like (I recommend Peruvian Gold Grilling Sauce, or a basic, Italian blend of spices/rub on your chicken)
- Heat up a pot with salted water to cook your pasta in.
- Once everything is prepped you can throw everything together!
- Start by sautéing the garlic in olive oil, in a large pan until fragrant.
- Add your zucchini and saute until tender (don't over cook because it will get mushy). Feel free to add an extra swirl of olive oil here and there if you think you need it.
- Just before the zucchini is almost done, add your artichokes, and sun dried tomatoes.
- While you're working with all the vegetables, cook your pasta according to directions.
- Drain pasta once cooked, add to the vegetable mix, add chopped grilled chicken, and toss it up.

- Serve with some fresh grated parmesan (and maybe a little fresh basil on top too!).