

## Tondi Alfredo with Baby Kale & Asparagus

Servings: 25, 6 pieces per serving

### INGREDIENTS

- 6 lbs Chef's Line® Buffalo Milk Ricotta, Spinach and Rapini Tondi
- 4 oz Rykoff Sexton® Olive Oil
- 2 T Cross Valley Farms® Garlic Cloves
- 1 ½ lb Cross Valley Farms® Shredded Kale Salad
- 4 lb Cross Valley Farms® Green Asparagus
- 128 oz Alfredo sauce
- 6 oz Roseli® Shredded Parmesan Cheese

### PREPARATION

1. Boil pasta in salted water until al dente.
2. Cut asparagus (save tips for garnish); blanch in salted boiling water until al dente; shock in ice water to stop the cooking. Set aside.
3. For each portion, saute garlic in oil, add kale and sauté 2 minutes. Add asparagus, pasta and Alfredo sauce. Gently bring to a boil to heat through.
4. Garnish with grated parmesan cheese and asparagus tips.

