

TORTELLINI WITH HAM AND PEAS

- **Yield:** 4
- **Prep Time:** 5 minutes
- **Cook Time:** 20 minutes
- **Total Time:** 25 minutes

INGREDIENTS:

- 1 pound fresh or frozen cheese tortellini (I buy DeLallo)
- 1 cup frozen peas
- 3 Tbsp. butter, cut into pieces
- 1/2 cup heavy cream
- Salt and pepper
- 1/2 cup grated Parmesan cheese + extra for topping
- 1/4 - 1/3 pound ham, chopped



DIRECTIONS:

1. Bring a large pot of salted water to boil, and cook the tortellini according to package directions, but less a minute or two. Do not overcook the pasta. Add peas to pot for last 30 seconds, gently stirring.
2. Drain tortellini and peas and return to pot. Stir in butter, cream, salt, pepper, Parmesan and ham. Turn stove back on to medium heat and cook until ingredients are heated through, stirring gently for 2 to 3 minutes.
3. Sprinkle with Parmesan cheese. Serve immediately.