

Tortellini Enbrodo

Chef John White – Milano Inn

Ingredients:

(2 portions)

5 oz. prosciutto ham (cubed)

4 oz. green peas

12 oz cheese tortellini

2 cloves fresh garlic

3 oz. white wine

8 oz. heavy cream

6 oz. Romano cheese

1 oz. olive oil

Salt, Pepper to taste

Fresh parsley to garnish

Directions:

Boil tortellini in 1 qt of water for 3 mins. Drain and set aside. In 10" skillet heat olive oil over med-high heat, add prosciutto ham and sauté for 1 min. Add garlic, peas, salt, pepper and white wine. Sauté for 2 mins then add cream, bring to a boil and add Romano cheese to thicken the sauce. Add tortellini to sauce and toss until well coated. Put on a plate and garnish with Romano cheese and fresh parsley.