

## **CHEESE TORTELLINI WITH CREAM, PEAS & HAM**

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

Coarse (Kosher) salt  
1/4 C regular salt  
2 C heavy cream  
1 C diced (1/4") good quality ham  
1/3 C frozen peas  
Small sprig fresh thyme  
Freshly ground black pepper, to taste  
Fresh lemon juice, to taste  
1 lb fresh cheese tortellini  
1/4 C freshly grated Parmesan cheese

### **DIRECTIONS:**

Bring large stockpot + 1/4 C salt to boil - meanwhile bring cream to boil in medium saucepan over medium-high heat. Add ham, peas + thyme - cook, uncovered, stirring occasionally, till cream has thickened slightly & peas are just tender (about 4 minutes) - remove pan from heat and season with pepper, kosher salt + lemon juice. Remove thyme sprig and set sauce aside, covered, to keep warm.

Add tortellini to boiling water - cook, stirring frequently, till al dente (about 3 minutes) - test by removing a piece from water and biting into it - drain well - add, along with grated Parmesan, to cream mixture in saucepan - toss gently till cheese is melted and tortellini are coated with sauce - then transfer to serving bowl - serve immediately.

**NOTE:** Many veggies can be used instead of peas: broccoli, asparagus, spinach, red bell peppers - or a combination of these.

Serves: 4