30 Minute Tortellini Alfredo

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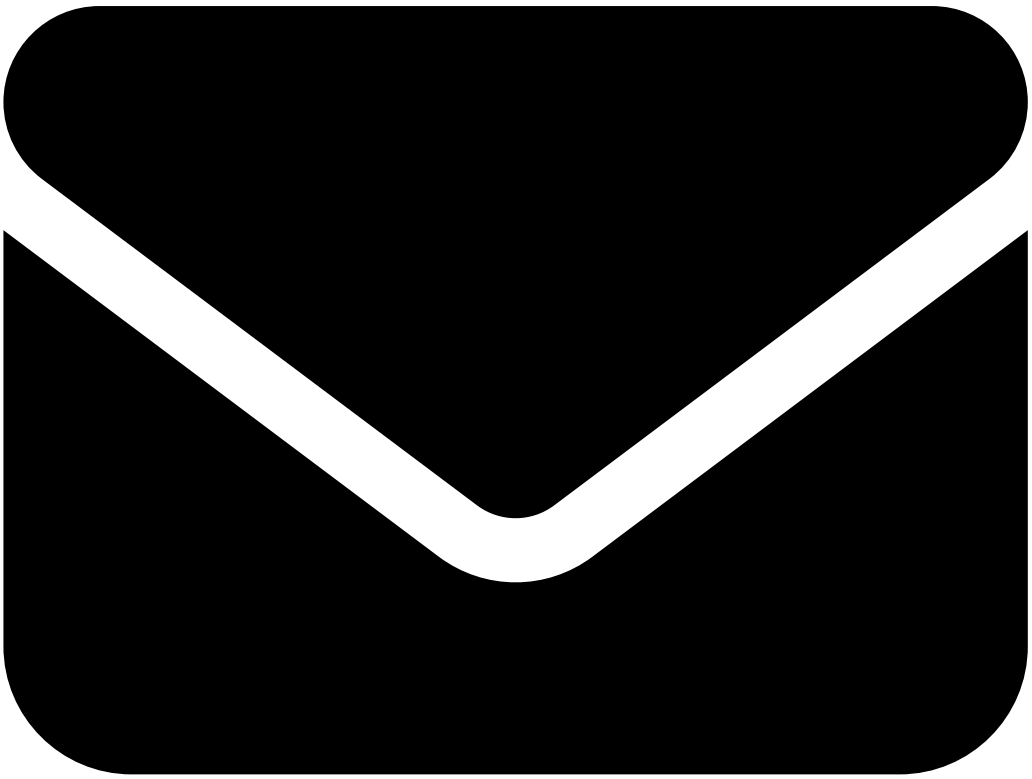




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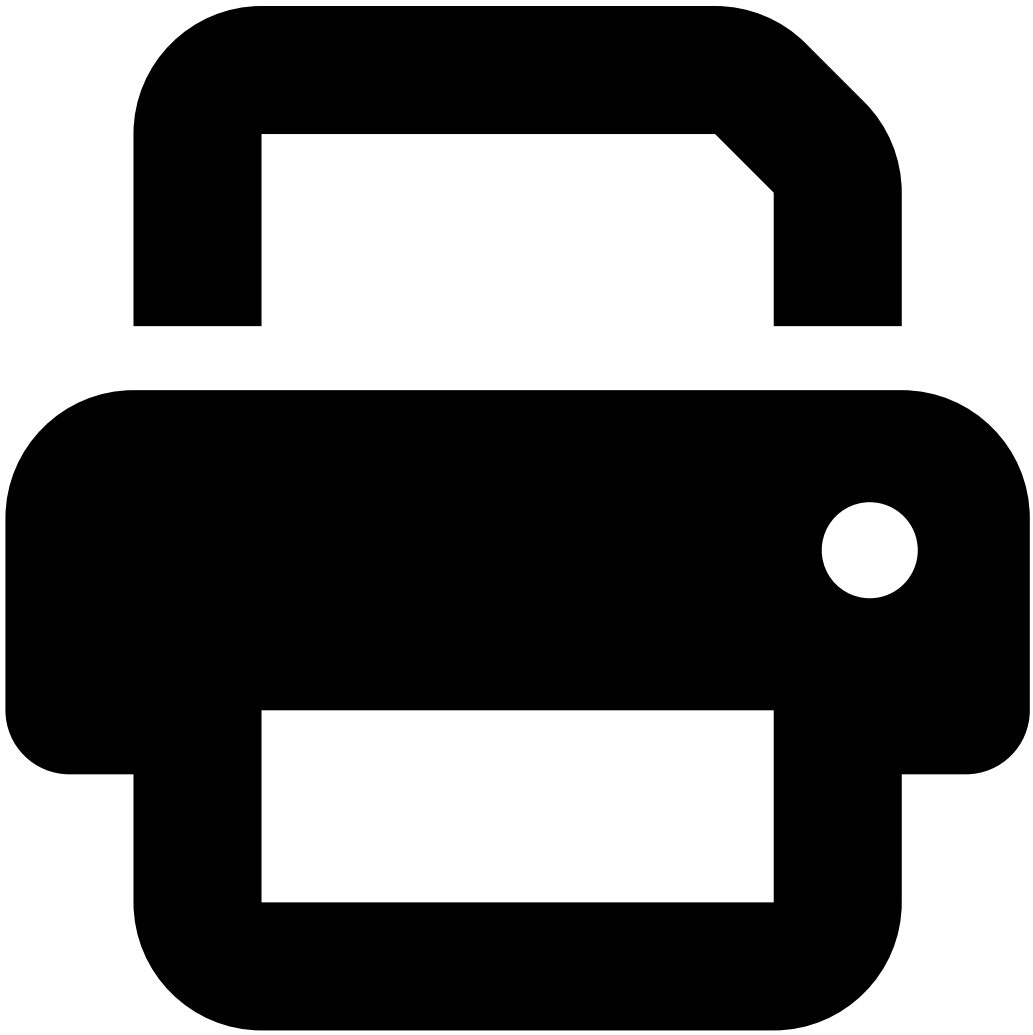

This restaurant quality 30 minute tortellini Alfredo is so easy and quick, you'll want to add it to your weekly meal plan.
Not only is this Italian pasta recipe quick and easy, it's delicious. if that wasn't enough it's made in one pan, with few ingredients.

Now your thinking it doesn't get much better than this, but it does, because it's one of those recipes your whole family will love.

This creamy, store bought tortellini, tossed with crispy prosciutto, cream, peas and a to die for garlic, creamy alfredo sauce is simple, with few bright ingredients.

Italian cooking is usually simple to make, with many dishes having 4 to 8 ingredients. this is one of those recipes.

This is a great go to pasta dish, when you want an easy,

healthy, flavorful, Italian meal, the trifecta for dinner success.

3 Tips For Success When Making This 30 minute Tortellini Alfredo

The first tip for success when you make this 30 Minute Tortellini Alfredo is, start with a big enough saute pan to hold all the ingredients plus the paste. Here's a link to a good quality saute pan that you will use often.

The second thing, if your looking for a lighter version of this alfredo tortellini you can substitute the heavy cream with whole milk, or half and half.

And third cream sauces are delicate, they can separate if overheated. Keep an eye on the sauce and keep it a low simmer. If the sauce separates you can bring it back together by adding a couple tablespoons of cold milk or cream.

Please leave me a comment when you make this delicious 30 minute Tortellini Alfredo. And please don't forget to tag me on Instagram with your creations. I love hearing from you !!

30-Minute Tortellini Alfredo



Cheese tortellini simmers in a creamy Alfredo sauce with crispy prosciutto, sweet peas, Parmesan, and fresh herbs for a rich, comforting pasta dinner.

- 1 package store bought Cheese tortellini
- 4 slices prosciutto cut in medium dice
- 1 cup frozen petite peas
- 1 cup parmesan cheese
- 2 tbsp butter
- ½ chopped onion
- 2 tbsp chopped garlic
- 2 cups chicken broth
- 2 cups heavy cream
- 1 tbsp each chopped Italian parsley and basil
- Pinch of nutmeg
- Salt and pepper to taste

1. Heat butter in a deep saute pan

2. Add cut prosciutto saute until crisp
3. Do not drain grease
4. Add onion and garlic Sauté until tender and just beginning to brown
5. Add chicken broth, nutmeg and cream simmer covered 10 minutes
6. Add tortellini simmer 10 minutes longer
7. Add peas last 5 minutes
8. Salt and pepper to tasteTop with parmesan and Italian parsley