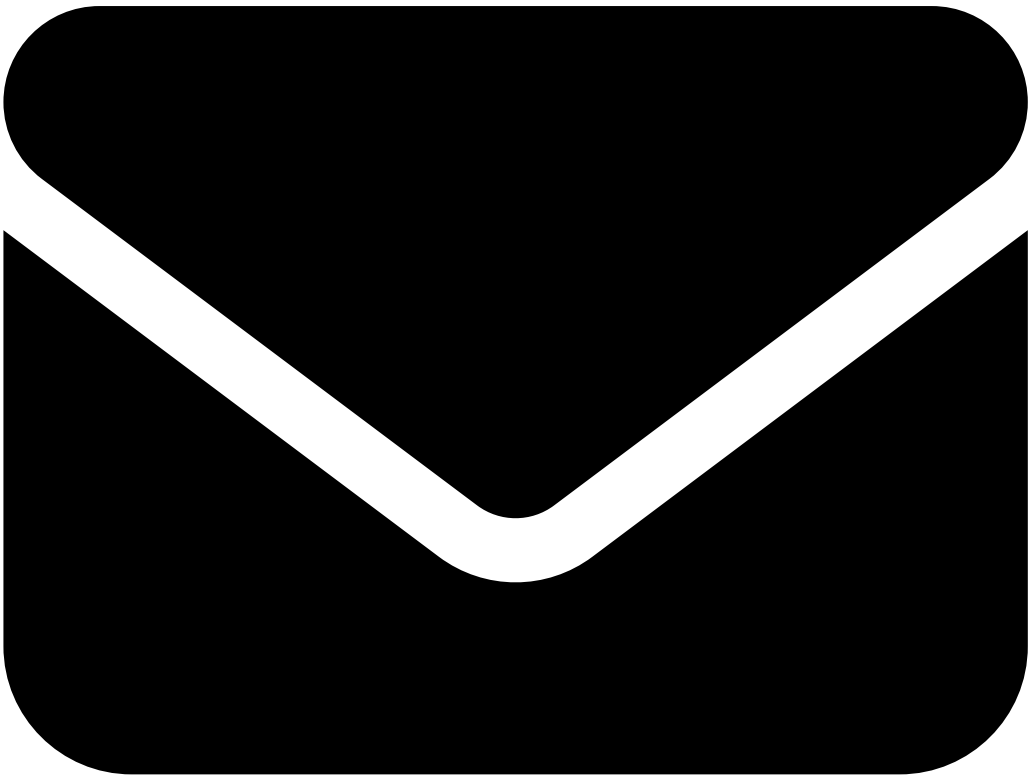
30 minute Broccolini Tortellini

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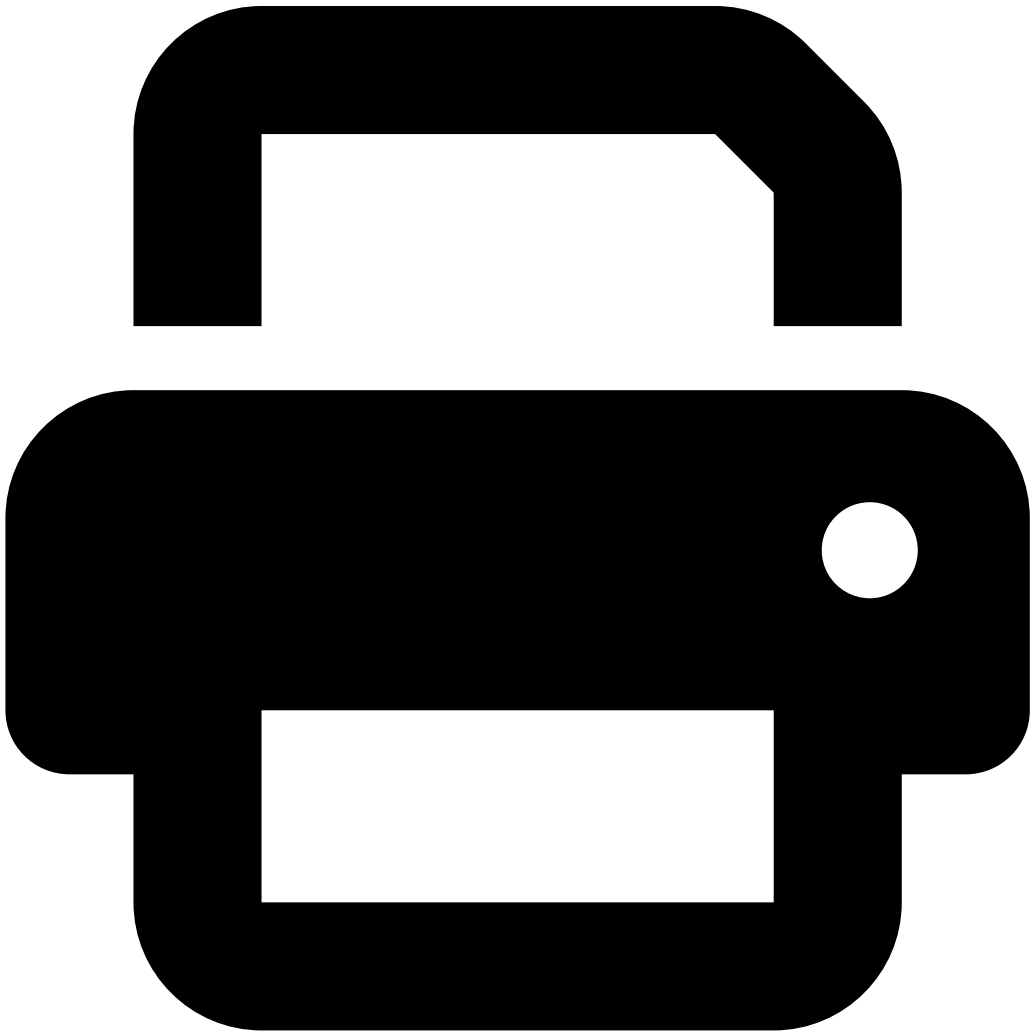
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SMS



This 30 minute Broccolini Tortellini with pancetta is quick, easy, delicious and the best part you only need one pan.
I don’t know about you but this shelter in place has me cooking and cleaning more then when I was in the restaurant. So am always looking for quick and easy, and if it’s make in one pan that’s a bonus.

This pasta recipe was created out of the contents of my fridge, and whatever pasta I had. I knew it was going to be good, broccolini, tortellini and pancetta together are what dreams are made of.

Well it turned out better than I could have dreamt and the whole family loved it!!

Things to know about this 30 minute Broccolini Tortellini

Like most of my recipes this Broccolini Tortellini pasta is customizable. By changing the ingredients you can make this recipe fit your lifestyle, tastes and what you have available.

Though broccoli and broccolini have a very similar flavors broccolini is slightly sweeter and more expense. That's what I had in my fridge so that's what I used.

You can use broccoli if that's what you have on hand, it works. Now about the pancetta which is Italy's version of bacon, the difference between the two is that pancetta is never smoked.

In some recipes swapping the two doesn't work because bacon has a smokey flavor, but in this Brocollini Tortellini it works just fine. I tested the recipe using broccoli and bacon, it was just as a delicious.

I hope you make this recipe it's delicious. And when you do please leave me a comment, and don't forget to tag me on Instagram, hearing from you is my favorite part!!!

30 minute Broccolini Tortellini



Cheese tortellini, tender broccolini, crispy pancetta, and juicy cherry tomatoes come together in one pan for a quick,

comforting meal that's fresh, flavorful, and perfect for busy weeknights.

- 9 oz refrigerated cheese tortellini
- 8 oz trimmed broccolini
- 1 cup quartered cherry tomato
- 1 cup diced pancetta
- 2 tbsp olive oil
- ½ chopped onion
- 2 tbsp chopped garlic
- 2 cups chicken stock
- 1 cup water
- 2 tbsp lemon juice
- ½ cup parmesan cheese
- 2 tbsp each Italian parsley and basil
- Salt and pepper to taste

1. In a large skillet, in the olive oil cook the pancetta over medium heat until crisp.
2. Add the chopped onion and garlic; sauté until tender and lightly golden.
3. Stir in the broccolini and season with salt and pepper.
4. Add the tortellini, chicken stock, and water. Stir gently to combine.
5. Cover and simmer for about 10 minutes, until the tortellini is cooked and broccolini is tender.
6. Stir in the cherry tomatoes, lemon juice, Parmesan, parsley, and basil.
7. Cook for another minute or two, just until heated through.
8. Taste and adjust seasoning with more salt and pepper if needed. Serve warm.