

# Burrata, Pea, & Prosciutto Tortellini

Prosciutto and burrata were already a match made in heaven, but the addition of sweet spring peas takes this pairing to the next level.

## Ingredients

Kosher salt

12 oz. fresh or frozen cheese tortellini

2 tbsp. extra-virgin olive oil, divided

1 shallot, chopped

2 cloves garlic, sliced

3/4 c. fresh or frozen petite peas (from about 3 1/2 oz.)

3/4 c. sliced sugar snap peas (from about 3 oz.)

3 tbsp. unsalted butter

1/4 c. chopped fresh basil

2 tbsp. chopped fresh mint

2 tbsp. chopped fresh tarragon

1 tsp. finely grated lemon zest, plus 2 tbsp. fresh lemon juice

2 oz. prosciutto, torn into bite-sized pieces

4 oz. burrata

Crushed red pepper flakes



## Method

### Step 1

Bring a large pot of salted water to a boil. Add tortellini and 1 tablespoon oil and cook, stirring occasionally, until very al dente, about 1 minute less than package instructions. Drain.

### Step 2

Meanwhile, in a large skillet over medium heat, heat remaining 1 tablespoon oil. Add shallot, season with a pinch of salt, and cook, stirring occasionally, until shallot starts to soften, 2 to 3 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add petite peas and sugar snap peas and cook, stirring occasionally, until peas are just heated through, 2 to 3 minutes more. Transfer pea mixture to a medium bowl.

### Step 3

In same skillet over medium heat, melt butter. Add tortellini and toss to coat in butter. Spread in an even layer and cook, tossing occasionally, until golden brown and al dente, 5 to 6 minutes.

### Step 4

Reduce heat to low, return pea mixture to pan, and toss with tortellini. Stir in basil, mint, tarragon, lemon juice, and a pinch of salt.

### Step 5

Spoon tortellini onto a platter. Top with lemon zest, prosciutto, burrata, and red pepper. e hot.

