

One-Pot Tortellini with Prosciutto and Peas

By Ali Slagle

Updated March 14, 2025

Total Time 25 minutes

Prep Time 5 minutes

Cook Time 20 minutes

Rating ★ ★ ★ ★ ★ (5,171)



Christopher Testani for The New York Times. Food Stylist: Cyd Raftus McDowell.

Luxurious in the end result but not in process, this quick, one-pot pasta features crisp shards of salty prosciutto, soft pillows of tortellini and bright pops of sweet peas in a silky lemon cream sauce. The dish is inspired by pasta alla papalina, a more delicate [carbonara](#) that uses prosciutto instead of guanciale and Parmesan instead of Pecorino. While pasta alla papalina often uses long noodles, this dish uses tortellini and cooks them right in the broth and heavy cream: No waiting for a pot of water to boil, and the starch from the pasta helps the half-and-half thicken into a sauce. Serve alongside an [arugula salad](#) or [seared asparagus](#). You can use bacon instead of prosciutto, which will add some smokiness.

INGREDIENTS

Yield: 4 servings

1½ tablespoons unsalted butter,
plus more if needed

4 slices prosciutto (about 2
ounces)

1 shallot, finely chopped

16 to 20 ounces refrigerated
cheese tortellini

2 cups (10 ounces) frozen peas (no
need to thaw)

1 cup chicken broth

1 cup heavy cream

¼ teaspoon ground nutmeg

PREPARATION

Step 1

In a large nonstick skillet, melt the butter over medium. Add the prosciutto in a single layer and cook, flipping halfway through, until golden and crisp, 2 to 4 minutes. Press occasionally with a spatula to ensure even crisping and reducing the heat as necessary if the fat begins to smoke. Transfer the prosciutto to a plate, leaving the fat in the pan.

Step 2

To the skillet, add the shallot and cook over medium until softened, 2 to 4 minutes, adding about ½ tablespoon butter if the pan is dry. Add the tortellini, peas, chicken broth, heavy cream and nutmeg (if using) and season with salt and pepper. Simmer over medium-high, stirring occasionally, until the pasta and peas are tender, 3 to 5 minutes. (The sauce will thicken as it cools.)

(optional)

Salt and black pepper

Zest and juice of ½ lemon (about
1½ teaspoons zest plus 1 ½
tablespoons juice)

Turn off the heat and stir in the lemon zest and juice. Season to
taste with salt and pepper. Crumble the prosciutto on top.

Private Notes

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