

Tortellini with Peas, Broccoli and Pancetta

This luscious toss of tortellini with crisp pancetta, sweet peas and salty, nutty Parmigiano Reggiano just may have your kids singing your praises.

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| 1 | tablespoon olive oil | 1 | pound fresh or frozen cheese tortellini |
| 3 | ounces pancetta or ham, finely diced | 1 | cup frozen peas |
| ½ | cup chopped red onion | 1½ | cups broccoli florets |
| 2 | garlic cloves, minced | ¼ to ½ | cup pasta cooking water |
| 1 | teaspoon kosher salt | ¼ | cup freshly grated Parmigiano Reggiano cheese |
| | Coarsely ground black pepper | | |

1. Heat oil in a large sauté pan over medium heat. Add pancetta; cook until beginning to turn crisp, about 10 minutes. Add onion and garlic; cook 2 to 3 minutes. Add salt and pepper.

2. Meanwhile, cook pasta in a large pot of salted, boiling water 2 minutes less than package directions. Add peas and broccoli; cook 2 minutes. Drain, reserving ½ cup cooking water. Add pasta, peas and broccoli to pancetta mixture. Toss together gently. Add ¼ cup (or more) reserved cooking water and cheese. Serve with additional cheese, if desired. Serves 6.

Per serving: 340 calories, 12g fat, 45mg chol., 17g prot., 41g carbs., 3g fiber, 850mg sodium.