Tortellini with Asparagus and Peas

Description

This easy weeknight recipe is a complete one-dish meal. Cooking the pasta, peas, and asparagus together is efficient, and adding goat cheese at the end creates a creamy sauce.

Summary

Yield: 4
Prep Time: 20 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 1/3 cup olive oil
- 2 cloves garlic minced
- 1 tsp cayenne pepper
- 1 lb fresh cheese tortellini
- 1 lb asparagus trimmed and cut into 1/2 inch pieces
- 1 cup peas frozen thawed
- 1/3 cup pine nuts
- 4 oz fresh goat cheese softened

Instructions

In a 6-quart covered pot, bring 3 quarts well-salted water to a boil over high heat.

In a large bowl, combine the olive oil, garlic, cayenne, and 1/2 tsp. salt.

Cook the tortellini, asparagus, and peas in the boiling water until the tortellini is al dente, 2 to 3 minutes.

Reserve 1 cup of the cooking water, then drain the pasta and vegetables and toss with the garlic-oil mixture.

Add the pine nuts and goat cheese and stir until the cheese melts into a sauce, adding cooking water as needed to moisten the pasta.

Season to taste with salt and freshly ground black pepper and serve.

Notes

Can add chopped sundried tomatoes