



# Ham and Cheese Tortellini

## Ingredients

- 1 tablespoon [Fustini's Herbs de Provence olive oil](#)
- 1 shallot, minced
- 3 garlic cloves, minced
- 1/2 lb. deli ham, chopped
- freshly ground black pepper
- 2 tablespoons [Fustini's Iron Fish Honey vinegar](#)
- 1 1/2 lb cheese tortellini
- 2 cups frozen peas
- 3/4 cup chicken broth
- 1/3 cup heavy cream
- 1 cup shredded Swiss cheese
- 1/2 cup freshly grated Parmesan cheese
- freshly chopped parsley, for garnish

## Sharon's Hint

Easy weeknight dinner or for a springtime celebration. Adapted from [delish.com](#)

## Directions

### Step 1.

In a large skillet over medium-high heat, heat oil. Add shallot and garlic and cook until soft, 3 minutes. Add ham and cook until crispy, stirring occasionally for 5 minutes. Season with pepper. Deglaze the pan with vinegar.

### Step 2.

Add tortellini and frozen peas and stir until coated, then pour over chicken broth. Simmer until tortellini are al dente, 6 minutes. Add heavy cream, Swiss, and Parmesan and stir until creamy. Garnish with parsley and serve.