

Tortellini Primavera

Makes 8 servings

2 tablespoons unsalted butter
1 tablespoon extra-virgin olive oil
2 carrots, peeled and chopped
1 medium red onion, chopped
1 yellow bell pepper, seeded and chopped
2 medium zucchini, chopped
¼ cup dry white wine
½ cup chicken broth
½ cup heavy cream
⅔ cup grated Parmesan cheese, plus more for serving
Kosher salt
Coarse-ground pepper
15 grape tomatoes, halved
8 whole basil leaves, torn

Bring a large pot of salted water to a boil. Add the tortellini, and cook for 3 minutes. Drain and set aside.

Melt the butter and olive oil in a large skillet over medium-high heat. Add the carrots, onions and peppers, cooking until tender, about 3 minutes. Stir in the zucchini and garlic, and cook for one additional minute. Add the wine and broth, and cook until slightly reduced, about 3 minutes. Stir in the cream and Parmesan. Season to taste with salt and pepper. Add the tomatoes and basil.

Bring the sauce to a simmer, and stir in the tortellini. Check for seasonings, add more if needed. Simmer the sauce for one additional minute. Serve the pasta with extra Parmesan.