


Your Name	Alan Bryce	
Recipe Name	Tortellini Primavera	
Category (select one)	Pasta and Noodles	
<b>List of Ingredients and Quantity</b> <ul style="list-style-type: none"><li>- package tortellini of your choice 16 oz.</li><li>- 2 tbsp butter</li><li>- 3 gloves of garlic minced</li><li>- 3 whole carrots peeled and diced</li><li>- 1 cup cauliflower crumbled</li><li>- 1/4 cup white wine</li><li>- 1/4 cup chicken broth</li><li>- 1/3 cup heavy cream</li><li>- 1/2 cup grated Parmesan cheese</li><li>- salt and pepper</li><li>- basil leaves</li><li>- 3/4 cups diced ham</li><li>- 1 cup peas</li></ul>		
<b>Instructions</b> <ul style="list-style-type: none"><li>- cook pasta as instructed</li><li>- melt butter in large fry pan</li><li>- put garlic and onion in and saute one minute.</li><li>- prepare veggies</li><li>- put in carrots and cook one more minute</li><li>- put in cauliflower</li><li>- put in wine and broth and cook for 2-3 minutes</li><li>- pour in cream</li><li>- put in cheese and keep cooking</li><li>- add ham</li><li>- put in pasta</li><li>- cook 1 minute</li><li>- add peas</li><li>- chop and add basil</li></ul> (don't overcook, you want the veggies crunchy) <ul style="list-style-type: none"><li>- its ready</li></ul>		
<b>Comments or Tips</b> <p>Broccoli adds a nice touch.</p>		