

Cream Sauce with Peas, Mushrooms and Proscuitto

In a large skillet, melt 1/2 cup (1 stick) Butter

Saute: 1/2 Onion, finely diced

1 clove Garlic, minced

6 ounces sliced White Button Mushrooms

When Onions and Mushrooms soften, sprinkle 1/4 cup flour over them.

Slowly whisk in 2 cups Milk - 1/2 cup at a time.

Stir frequently until sauce thickens.

Add a pinch of freshly ground Nutmeg (I've had [this grinder](#) for 13 years & love it.) and Salt and Pepper, to taste.

Stir in 6 ounces minced Proscuitto and 1 cup Peas (you can use frozen, but not canned)

Continue stirring until Proscuitto and Peas are heated through, then stir in drained Tortellini. Stir until Tortellini is completely coated with sauce and let stand about 5 minutes before serving to allow sauce to thicken.

Serve with lots of grated Parmesan Cheese.

Tortellini

Prepare a 1-pound package of Cheese Tortellini, according to package directions, and drain. I prefer [fresh](#) to dried for this recipe.