Bite Spoon

Tortellini Carbonara – Quick 30-Minute Dinner

Creamy tortellini carbonara ready in 30 minutes, a quick cozy dinner for any night.

10 min	20 min	30 min	4	Easy	Italian
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 pound cheese-filled tortellini
- [ ] 3 large egg yolks
- [ ] 1/2 cup grated Pecorino Romano
- [ ] 4 ounces turkey ham, diced
- [ ] 2 teaspoons freshly cracked black pepper
- [ ] 2 tablespoons olive oil

Optional Garnish

- [ ] Extra grated Pecorino
- [ ] Fresh parsley, chopped

Instructions

1. Bring a large pot of salted water to a boil; cook the tortellini until just al dente, about 3-4 minutes. Reserve 1 cup of the hot pasta water, then drain.
2. While the pasta cooks, whisk together egg yolks, grated Pecorino, and black pepper in a bowl until smooth.
3. In a large skillet, heat olive oil over medium heat. Add the diced turkey ham and sauté until crisp and golden, about 3 minutes, releasing its flavorful fat.
4. Add the drained tortellini to the skillet with the turkey ham; toss to coat in the rendered fat.
5. Remove the pan from the heat. Quickly pour the egg-cheese mixture over the hot pasta, tossing constantly. Add reserved pasta water a little at a time until the sauce reaches a silky, glossy consistency.
6. Season with additional pepper if desired, plate immediately, and garnish with extra Pecorino and chopped parsley.

Nutrition per serving

420 kcal	24 g	38 g	22 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
>
> - The key to a smooth sauce is to keep the pan off direct heat when adding the eggs.
> - If the sauce looks too thick, drizzle a bit more pasta water; it will loosen instantly.
> - Feel free to incorporate a splash of garlic steak flavor by adding a pinch of garlic powder to the turkey ham.