Plate Dream

Tortellini Carbonara – Ready in 30 Minutes

Creamy Tortellini Carbonara ready in just 30 minutes, perfect for a comfort-food craving.

15 min	25 min	40 min	4	Easy	Italian
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450 g) cheese-filled tortellini
- [ ] 4 oz (115 g) pancetta, diced (or turkey ham)
- [ ] 2 large egg yolks
- [ ] ½ cup grated Parmesan cheese
- [ ] ¼ cup grated Pecorino Romano
- [ ] 2 tbsp olive oil
- [ ] Freshly ground black pepper to taste
- [ ] ½ cup reserved pasta water

Optional Add-ins

- [ ] ½ cup frozen peas
- [ ] 2 cups fresh baby spinach

Instructions

1. Bring a large pot of salted water to a boil; add the tortellini and cook until al dente, about 3-4 minutes. Reserve ½ cup of the cooking water, then drain.
2. Meanwhile, in a large skillet over medium heat, add olive oil and the diced pancetta. Cook, stirring occasionally, until golden and crisp, about 5 minutes.
3. In a bowl, whisk together the egg yolks, Parmesan, Pecorino, and a generous pinch of cracked black pepper until smooth.
4. Add the drained tortellini to the skillet with pancetta, tossing to coat in the rendered fat.
5. Remove the skillet from heat. Pour the egg-cheese mixture over the pasta, quickly stirring to create a silky sauce; gradually add reserved pasta water until the desired consistency is reached.
6. If using peas or spinach, fold them in now; the residual heat will gently wilt the greens. Serve immediately, sprinkling extra cheese and pepper on top.

Nutrition per serving

420 kcal	18 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work swiftly once the sauce begins to form; residual heat is key.
- If the sauce seems too thick, add a splash more pasta water.
- For extra richness, finish with a drizzle of high-quality olive oil.