

CREAMY CHEESE TORTELLINI WITH ASPARAGUS

8 Cups chicken broth
4 garlic cloves, smashed
6 large thyme sprigs
4 (2-by-1 inch) strips lemon zest
4 tsp cornstarch
1 1/3 cup heavy cream
1 1/2 lb asparagus, trimmed and thinly sliced diagonally
1 Cup grated Parmigiano-Reggiano

- Boil broth with garlic, thyme, zest and 1/2 tsp pepper in a large heavy skillet until reduced to about 2 cups, about 10 minutes. Discard thyme sprigs and zest.
- Meanwhile, cook tortellini in a pasta pot of boiling salted water according to directions. Drain.
- Stir cornstarch into cream, then whisk into broth. Bring to a simmer, whisking, then continue to simmer 1 minute. Add asparagus and simmer until crisp-tender, about 2 minutes. Stir in cheese and tortellini and cook, gently stirring, until heated through.
- Serve

WNK
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