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Tortellini Soup with Prosciutto and Peas

Recipe courtesy of Giada DeLaurentiis

- 1 box frozen green peas
- 1 medium onion, finely sliced
- 1 tablespoon butter (more to serve)
- 1/2 lb of prosciutto, diced (ask the deli to cut it in one piece for you)
- 2 cups chicken broth
- Parmesan cheese
- Tortellini, cooked

Defrost the peas. Cut onion in half and finely slices. Fry onion in 1 tablespoon of butter on low heat until softened and starting to slightly brown (about 5-6 minutes). Add the prosciutto and chicken broth and bring to boil. Reduce heat, add the cooked tortellini and peas and simmer for 3-4 minutes, until the peas are heated through. Season to taste with salt and pepper. Divide between 4 warmed bowls and add a little piece of butter to each. Serve with parmesan cheese.

Sweetnicks Notes: Great, comforting soup for cold weather nights.