

# Betty's Chicken and Prosciutto Tortelloni Alfredo



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In this video, Betty demonstrates how to make Chicken and Prosciutto Tortelloni Alfredo. This delicious entree is created from pre-made tortelloni that is stuffed with chicken and prosciutto. All you have to do is cook the tortelloni and make a gorgeous Alfredo sauce to mix with it!

Ingredients:

(2) 9-oz. packages chicken and prosciutto tortelloni (Note: Use only 1 package of tortelloni, if you want a larger proportion of Alfredo sauce to tortelloni.)

¼ cup butter, melted

1 small clove garlic, finely chopped

2 tablespoons flour

1 cup milk

1 cup finely shredded Parmesan cheese (You may substitute Romano cheese.)

2 tablespoons fresh parsley, chopped

½ teaspoon ground black peppercorns (You may substitute regular ground black pepper.)

¼ teaspoon ground sea salt (You may substitute regular table salt.)

Parsley sprig for garnish

In a large pot of water, boil (2) 9-oz. packages of chicken and prosciutto tortelloni, according to package directions. Meanwhile, in a large deep skillet, melt ¼ cup (4 tablespoons) butter. Add 1 small clove of finely chopped garlic. Cook garlic in butter over low heat, until the garlic is softened. Add 2 tablespoons flour to the garlic-butter mixture and stir until all lumps are gone. Add 1 cup of milk and return the skillet back to the stove and cook over medium heat, stirring constantly, until sauce is smooth and thickened. Remove from heat. Add 1 cup finely shredded Parmesan cheese, 2 tablespoons fresh chopped parsley, ½ teaspoon freshly ground pepper and ¼ teaspoon freshly ground sea salt. Mix well. Drain the tortelloni when it is done, and add the tortelloni to the skillet of Alfredo sauce. Stir to coat tortelloni completely. Immediately place on a nice serving platter, garnish with a sprig of parsley, and serve. I served this with heated French bread dipped in olive oil, tomatoes topped with Parmesan cheese, along with fresh strawberries and a glass of iced tea. It was terrific! I hope you enjoy this recipe; it's very simple to make, but it gives you something that is a little out of the ordinary. Enjoy!!!  
Love, Betty ♥