



Tortellini Alfredo with Ham Bake

The First Bite That Hooked Me

The smell of garlic and Parmesan hit me as I walked into Nonna's kitchen. She pulled a bubbling dish from the oven—tortellini Alfredo with ham. One bite, and I was sold. The creamy sauce clung to the pasta, while the salty ham added crunch. **Ever wondered how you could turn Tortellini Alfredo with Ham Bake into something unforgettable?** For me, it's the cozy mix of rich and hearty. Now, I make it for snowy nights or when friends need comfort. What's your go-to cozy dish? Share below!

My First Kitchen Disaster

My first try at this dish ended with a smoky kitchen. I forgot the pasta water and the sauce turned gluey. My husband still ate it, bless him.

Home cooking isn't about perfection—it's about love and trying again. Now, I keep the pasta water handy and laugh at my old mistakes. What's your funniest kitchen fail? Let's swap stories!

Why This Dish Shines

– The salty ham balances the creamy Alfredo, making each bite exciting. – Frozen peas add a sweet pop and keep the dish fresh. **Which flavor combo surprises you most?** Is it the garlicky cheese or the spicy kick of red pepper? I'd love to hear your take. This dish is a texture dream—chewy pasta, crispy ham, and tender peas. Try it and taste the magic.

A Dish with Roots

Tortellini comes from Italy's Emilia-Romagna region, where pasta is king. Alfredo sauce got famous in Rome, thanks to butter and cheese lovers. *Did you know ham and peas were added later for heartier meals?* This bake is a mash-up of traditions, perfect for modern kitchens. It's proof that food evolves with us. Would you try a twist, like swapping ham for bacon? Vote in the comments!

See also [Slow Cooker Beef & Potato Au Gratin](#)



Tortellini Alfredo with Ham Bake

Ingredients:

Ingredient	Amount	Notes
Fresh tortellini	20 ounces	
Cubed ham	1 1/2 cups	
Unsalted butter	1 tablespoon	
Fresh garlic	2 cloves	Minced
Heavy cream	1 cup	
Fresh Parmesan cheese	1 cup	Shredded, plus additional for garnishing
Coarse kosher salt	1 teaspoon	
Freshly ground black pepper	1/2 teaspoon	
Reserved pasta water	1/2 cup	
Frozen peas	1 1/2 cups	
Crushed red pepper	As needed	Optional for seasoning

How to Make Tortellini Alfredo with Ham Bake

Step 1 Boil salted water in a large pot. Cook tortellini until al dente. Save 1/2 cup pasta water. Drain and set aside. (Hard-learned tip: Undercook pasta slightly—it keeps cooking in the sauce.) **Step 2** Brown ham in the same pot over medium heat. Stir often to avoid burning. Remove ham and set aside. Wipe the pot clean if needed. **Step 3** Melt butter and sauté garlic until soft. Stir constantly for 2 minutes. Don't let it brown—bitter garlic ruins the dish. **Step 4** Whisk in cream, Parmesan, salt, and pepper. Simmer until thick. Tiny cheese bits are normal. Taste and adjust seasoning. **Step 5** Add pasta water and peas. Cook 1

minute. Toss in ham and tortellini. Heat through and serve warm.

What's your go-to pasta shape for creamy sauces? Share below!

Cook Time: 25 minutes **Total Time:** 40 minutes **Yield:** 4 servings

Category: Dinner, Pasta

3 Twists on Tortellini Alfredo Bake

Vegetarian Skip the ham. Add roasted mushrooms or spinach for earthy flavor. **Spicy** Swap ham for crispy chorizo. Top with extra crushed red pepper. **Seasonal** Use asparagus in spring or butternut squash in fall. Fresh tastes best. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve with garlic bread or a crisp green salad. Garnish with fresh parsley or basil.

See also Overnight Bacon Brunch Casserole

Pair with chilled white wine or sparkling lemonade. Both cut through the rich sauce. **Which would you choose tonight—wine or lemonade?**



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Storing and Reheating Your Tortellini Alfredo

Keep leftovers in the fridge for up to 3 days. Reheat gently on the stove with a splash of cream to revive the sauce. Freeze portions for up to 2 months—thaw overnight before warming. *Fun fact: Peas keep their bright color even after freezing!* Batch-cook by doubling the ham and peas for extra heartiness. Why this matters: Proper storage keeps flavors fresh and saves time later. Ever tried freezing this dish? Share your tips below!

Quick Fixes for Common Hiccups

Sauce too thick? Stir in reserved pasta water or milk until creamy. Cheese clumping? Grate Parmesan finer and whisk faster. Peas still frozen? Toss them in during the last 2 minutes of cooking. Why this matters: Small tweaks make big differences in texture and taste. My neighbor swears by adding a pinch of nutmeg for depth—would you try it?

Your Tortellini Alfredo Questions Answered

Q: Can I use gluten-free tortellini? A: Yes! Swap in gluten-free pasta—cook time may vary slightly. **Q: How far ahead can I prep this?** A: Assemble everything but the sauce up to 1 day early. **Q: What's a good ham substitute?** A: Try crispy bacon or sautéed mushrooms for a twist. **Q: Can I halve the recipe?** A: Absolutely—just use a smaller pot. **Q: Will almond milk work instead of cream?** A:

It'll taste lighter, but won't thicken as much.

Let's Dish About Your Creation

Nothing beats sharing good food—or the stories behind it. Did your family gobble this up? Tag **Savory Discovery on Pinterest** with your photos. I'd love to see your twists! Happy cooking! —Elowen Thorn.

See also [Creamy Chicken Tetrazzini Recipe for Easy Weeknights](#)



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Tortellini Alfredo with Ham Bake

Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **20 minutes**



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Rest time:



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Total time: **30 minutes**



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Servings: **4 servings**



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Calories: **650 kcal**

Best Season: **Summer**

Description

A creamy and comforting pasta dish featuring tortellini, ham, and peas

in a rich Alfredo sauce.

Ingredients

- ☐ 20 ounces fresh tortellini
- ☐ 1 1/2 cups cubed ham
- ☐ 1 tablespoon unsalted butter
- ☐ 2 cloves fresh garlic, minced
- ☐ 1 cup heavy cream
- ☐ 1 cup fresh Parmesan cheese, shredded, plus additional for garnishing
- ☐ 1 teaspoon coarse kosher salt
- ☐ 1/2 teaspoon freshly ground black pepper
- ☐ 1/2 cup reserved pasta water
- ☐ 1 1/2 cups frozen peas
- ☐ crushed red pepper, optional for seasoning

Instructions

1. Boil water in a large pot or Dutch oven. Salt well (pasta water should be as salty as seawater). Cook 20 ounces fresh tortellini according to package directions for al dente. Reserve 1/2 cup of the pasta water. Drain well and set aside.
2. In the same pot, add the 1 1/2 cups cubed ham over medium heat, tossing until browned. Remove to a plate and set side.
3. In the same pot over medium heat, melt the 1 tablespoon unsalted butter and saute the 2 cloves fresh garlic, stirring until soft, approximately 2 minutes.
4. Whisk in the 1 cup heavy cream and 1 cup fresh Parmesan cheese, 1 teaspoon coarse kosher salt and 1/2 teaspoon freshly ground black pepper. Simmer over low heat until it thickens and cheese

melts. You might still see little bits- this is the garlic and is fine.

5. Stir in the 1/2 cup reserved pasta water and 1 1/2 cups frozen peas, cooking for an additional 1 minute over low heat. Add the ham and tortellini, tossing to coat and reheat.
6. To serve, top with additional grated Parmesan cheese and crushed red pepper, if desired.
7. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Notes

For a richer flavor, use freshly grated Parmesan instead of pre-shredded cheese.

Keywords: Tortellini, Alfredo, Ham, Pasta, Comfort Food