

Beef Tips Tortellini

By Chef John Varanese

Serves 4

1/8 cup pine nuts
2 ounces blended oil (80% vegetable oil/20% olive oil)
1 tablespoon garlic, minced
1/4 cup prosciutto
20 ounces beef tips
1 1/2 cups heavy cream
24 ounces cheese tortellini, cooked according to package directions
1/2 cup Gorgonzola, crumbled
1 cup cherry tomatoes
1 cup baby spinach
Salt and pepper to taste

To toast the pine nuts: Place the pine nuts on a cookie sheet and bake until golden brown, checking frequently to be sure they don't burn.

In a large pot, heat the oil; add the garlic and cook until lightly browned. Remove the garlic and set aside. Add the prosciutto and fry until crispy. Drain on a paper towel and crumble. Add the beef tips and sear on all sides. Add the cream, pasta, pine nuts, cheese and tomatoes; simmer until thickened. Stir in the spinach and cook until slightly wilted. Season to taste. Place the mixture in a bowl and garnish with the prosciutto.