

ONE-POT TORTELLINI WITH CHERRY TOMATOES AND SALAMI

Start to finish: 40 minutes

Servings: 4 to 6

There's no need to boil a large pot of water for this recipe because **we cook the pasta in the sauce for better flavor absorption. But we first brown the filled pasta in olive oil, a step that builds flavor in the dish.** Then cherry (or grape) tomatoes go into the pot along with a little water, some garlic and chopped salami. As the tortellini simmer and soften in the mix, they absorb the seasonings. Fresh tortellini, the type sold in the refrigerator case of the supermarket, is what you'll want to use here, not the shelf-stable variety sold alongside dried pasta.

3 tablespoons extra-virgin olive oil, plus more to serve

16- to 20-ounce package store-bought fresh tortellini

4 ounces salami OR pepperoni, chopped

2 medium garlic cloves, smashed and peeled

2 pints cherry OR grape tomatoes, halved

Kosher salt and ground black pepper

1 ounce pecorino Romano OR Parmesan cheese, finely grated (1 cup), plus more to serve

½ cup lightly packed fresh basil, torn

In a large Dutch oven over medium-high, heat the oil until shimmering. Add the tortellini, distributing them in an even layer, and cook, uncovered and without stirring, until well browned on the bottom, 3 to 4 minutes. Stir in the salami, garlic, tomatoes, ½ teaspoon pepper and 1 cup water. Bring to a simmer, then reduce to medium, cover and cook, stirring occasionally, until the tomatoes have softened and the tortellini are tender, 4 to 5 minutes.

Remove the pot from the heat. If desired, remove and discard the garlic. Stir in the cheese and basil, then taste and season with salt and pepper. Serve drizzled with additional oil and sprinkled with additional cheese.

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