

Skillet Tortellini with Corn and Crispy Rosemary

By Ali Slagle

Featured in "How to Cook in a Vacation Rental (and Still Enjoy Your Vacation)"

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Time: 20 minutes

Yield: 4 Servings

Ingredients

4 thick bacon slices, cut crosswise into ½-inch-thick pieces

5 rosemary sprigs

2 tablespoons unsalted butter

16 to 20 ounces refrigerated cheese or cheese-and-spinach tortellini or tortellini

Kosher salt (such as Diamond Crystal)

Black pepper

Kernels from 4 ears of corn, cobs scraped of their milk and reserved (or use 4 cups frozen and thawed kernels)

Preparation

1. Place the bacon, 4 of the rosemary sprigs and 1 tablespoon butter in a large (at least 12-inch) nonstick or well-seasoned cast-iron skillet. Set over medium-high. When sizzling, cook, stirring often, until the bacon is golden and the rosemary is crisp, 4 to 6 minutes. Turn off the heat and use a slotted spoon or fish spatula to transfer the bacon and rosemary to a paper towel-lined plate.
2. Drain all but about ¼ cup bacon fat from the skillet and add the tortellini, arranging it in a single layer. Set over medium heat and cook, without stirring, until browned underneath, 2 to 4 minutes. Add 1½ cups water, the remaining rosemary sprig, 1 teaspoon salt and 1 teaspoon pepper. Stir to combine, scraping up browned bits from the skillet. Cover with a lid or baking sheet and cook until the pasta is tender, 3 to 5 minutes.
3. Add the corn kernels, corn milk and remaining tablespoon of butter. Stir until the butter melts and glazes the pasta and the corn is warmed through, 1 to 2 minutes. Remove from heat and season to taste with salt and pepper.
4. Divide pasta among 4 plates or bowls, then top with the bacon. Crumble the fried rosemary needles over the plates by rubbing them between your fingers. Eat right away.