



## INGREDIENTS

4 PERSON | 8 PERSON



**8 oz | 16 oz**  
Button Mushrooms



**2 | 4**  
Scallions



**18 oz | 36 oz**  
Tortelloni  
Contains: Eggs, Milk, Wheat



**½ Cup | 1 Cup**  
Panko  
Breadcrumbs  
Contains: Wheat



**2 g | 4 g**  
Truffle Zest



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk



**4 oz | 8 oz**  
Cream Sauce  
Base  
Contains: Milk



**½ Cup | 1 Cup**  
Mozzarella Cheese  
Contains: Milk



**½ Cup | 1 Cup**  
Italian Cheese  
Blend  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

### TRUFFLE ZEST

The aromatic, earthy essence of Italian  
black summer truffles

# TRUFFLED TRIPLE CHEESE TORTELLONI BAKE

with Mushrooms & Crispy Panko

**2X**

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



**FAMILY  
DINNER**

Bring the gang together  
over a wholesome meal  
everyone will love.

**PREP: 5 MIN | COOK: 35 MIN | CALORIES: 670**



# HELLO FRESH

## 2X FLAVOR SAVOR

Refrigerate any leftover pasta bake in an airtight container. Transfer to a microwave-safe plate and reheat in the microwave until warmed through, 2-3 minutes.

### BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Whisk
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 TBSP | 4 TBSP)



### 1 PREP

- Bring a large pot of **salted water** to a boil. Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens.



### 2 COOK PASTA

- Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes. Reserve **½ cup pasta cooking water** (1 cup for 8 servings), then drain.
- Wash and dry pot.



### 3 COOK MUSHROOMS

- While tortelloni cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **scallion whites**; cook, stirring occasionally, until mushrooms are browned and slightly crispy, 5-7 minutes. Season with **pepper**.



### 4 MAKE PANKO TOPPING

- While mushrooms cook, in a small bowl, combine **panko**, **scallion greens**, **Parmesan**, **half the truffle zest** (you'll use the rest in next step), **2 TBSP olive oil**, and **½ tsp salt** (4 TBSP olive oil and 1 tsp salt for 8 servings).



### 5 MAKE SAUCE

- In empty pot used for tortelloni, heat **cream sauce base** over medium heat until steaming and slightly bubbling, 1-2 minutes.
- Whisk in **mozzarella** and **Italian cheese blend** a handful at a time, alternating cheeses and whisking constantly between additions, until melted.
- Remove from heat and stir in **remaining truffle zest**. Taste and season with **salt** and **pepper** if desired. **TIP: Stir in splashes of reserved pasta cooking water if sauce is too thick.**



### 6 ASSEMBLE & BAKE

- Add **drained tortelloni** and **mushrooms** to pot with **sauce** and stir to thoroughly combine. Transfer everything to an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8 servings).
- Top evenly with **panko mixture** and bake on top rack until topping is golden brown and sauce is bubbling, 8-10 minutes.



### 7 SERVE

- Divide **tortelloni bake** between plates or serve family style directly from baking dish. **TIP: Add some chili flakes from your pantry for a spicy kick!**

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM