



HALL OF FAME

# CHEESE TORTELLONI IN A MUSHROOM SAUCE

with Parmesan and Chili Flakes



HELLO

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 770



Scallions



Garlic



Italian Seasoning



Sour Cream  
(Contains: Milk)



Chili Flakes



Button Mushrooms



Cheese Tortelloni  
(Contains: Eggs, Milk, Wheat)



Cream Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Mushroom Stock Concentrate



## START STRONG


The easiest way to tell when tortelloni are done is to watch them float! Once they're all bobbing at the surface of the water, they're perfectly cooked.

## BUST OUT

- Large pot
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2** | **4**
- Button Mushrooms **8 oz** | **16 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Cheese Tortelloni **9 oz** | **18 oz**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Cream Cheese **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Mushroom Stock Concentrate **1** | **2**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Chili Flakes  **1 tsp** | **1 tsp**

## WINE CLUB

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## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim and quarter **mushrooms**. Mince or grate **garlic**.



## 2 COOK MUSHROOMS

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until browned and softened, 7-9 minutes. **TIP:** If pan seems dry, add another drizzle of olive oil.



## 3 COOK PASTA

Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-5 minutes. Turn off heat, leaving tortelloni in water.



## 4 START SAUCE

Add **garlic**, **scallion whites**, half the **Italian Seasoning**, and **2 TBSP butter** to pan with **mushrooms**. Continue to cook over medium-high heat, stirring, until scallion whites are softened and butter has melted, 1-2 minutes. Season with **salt** and **pepper**. Reduce heat to low.



## 5 FINISH SAUCE AND PASTA

Stir **cream cheese**, **sour cream**, **stock concentrate**, **¼ cup pasta cooking water** (½ cup for 4 servings), and **1 TBSP butter** (2 TBSP for 4) into pan until thoroughly combined. Using a slotted spoon, gently transfer **tortelloni** to pan. (**TIP:** If needed, stir in more cooking water a splash at a time until pasta is coated in a creamy sauce.) Gently stir to coat. Season with remaining **Italian Seasoning**, **salt**, and **pepper**.



## 6 SERVE

Divide **pasta** between bowls. Sprinkle with **Parmesan**, **scallion greens**, and **chili flakes** if desired.

## INSPIRED

Can't get enough of this creamy mushroom sauce? Try making it again with penne.

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