



HALL OF FAME

CHEESE TORTELLONI IN A MUSHROOM SAUCE

with Parmesan & Chili Flakes



HELLO

HALL OF FAME

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



Cheese Tortelloni
(Contains: Eggs, Milk, Wheat)



Italian Seasoning



Sour Cream
(Contains: Milk)



Chili Flakes



Button Mushrooms



Garlic



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

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







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** (we'll use the rest later), 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 & 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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