



Creamy Cheese Tortellini and Mushrooms

with Spinach and Pine Nuts

Veggie

Quick

25 Minutes



Cheese Tortellini



Parmesan Cheese, shredded



Pine Nuts



Baby Spinach



Mushrooms



Garlic Puree



Lemon-Pepper Seasoning



Vegetable Stock Powder



Cream Cheese



Cream Sauce Spice Blend



Chives

HELLO TORTELLINI

This ring-shaped pasta is stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Parmesan Cheese, shredded	¼ cup	½ cup
Pine Nuts	28 g	28 g
Baby Spinach	56 g	113 g
Mushrooms	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Cream Cheese	43 g	86 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook tortellini

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **1 ¼ cups** (2 ½ cups) **pasta water**, then drain **tortellini**.



Cook mushrooms

- Heat the same pan over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- Add **mushrooms**. Cook, stirring occasionally, until golden-brown, 4-5 min. Season with **pepper**.
- Add **Cream Sauce Spice Blend**, **garlic puree** and **half the Lemon-Pepper Seasoning** (use all for 4 ppl). Cook, stirring often, until **mushrooms** are coated and **garlic** is fragrant, 30 sec.



Prep

- Meanwhile, heat a large non-stick pan over medium heat.
- While the pan heats, thinly slice **mushrooms**.
- Thinly slice **chives**.



Finish tortellini

- Add **1 cup** (2 cups) **reserved pasta water**, **stock powder** and **cream cheese** to the pan with **mushrooms**. Cook, stirring often, until **sauce** is smooth and comes to a simmer.
- Once simmering, add **tortellini** and **half the Parmesan**. Cook, stirring gently, until **sauce** thickens slightly, 1-2 min. (**TIP:** If sauce reduces too much, add remaining pasta water to loosen.)
- Add **spinach**. Cook, stirring gently, until **spinach** wilts, 1-2 min. Season with **pepper**, to taste.
- Remove the pan from heat.



Toast pine nuts

- When the pan is hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer **pine nuts** to a plate.



Finish and serve

- Divide **tortellini** between bowls.
- Sprinkle **pine nuts**, **chives** and **remaining Parmesan** over top.

Dinner Solved!