



MUSHROOM & TOMATO TORTELLONI

Topped with Italian Cheese Blend & Fresh Parsley

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



4 oz | 8 oz
Button Mushrooms



¼ oz | ½ oz
Parsley



9 oz | 18 oz
Tortelloni
Contains: Eggs, Milk, Wheat



1 TBSP | 1 TBSP
Fry Seasoning



1 TBSP | 1 TBSP
Italian Seasoning



1 tsp | 1 tsp
Chili Flakes



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Mushroom Stock Concentrate



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!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast Strips

Calories: 810



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 900



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 610



HELLO

BUTTON MUSHROOMS

Their mild flavor and meaty texture are ideal for a meat-free ragù.

FLOAT ON UP

The easiest way to tell when the tortelloni are done? Watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)
- Sugar

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*Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Dice **onion** into ½-inch pieces. Trim and roughly chop **mushrooms**. Roughly chop **parsley**.



3 MAKE SAUCE

- While tortelloni cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and **mushrooms**; season with **salt** and **pepper**. Cook until onions are slightly translucent, 3-4 minutes.
- Stir in **crushed tomatoes**, **stock concentrate**, **half the Fry Seasoning**, **half the chili flakes**, ½ tsp Italian Seasoning (**save the rest for another use**), and a **pinch of sugar**. (For 4 servings, use all the Fry Seasoning, all the chili flakes, and 1 tsp Italian Seasoning.) Reduce heat to medium; simmer, stirring occasionally, until slightly reduced and thickened, 3-4 minutes. Remove from heat.

Use pan used for chicken or sausage here.



2 COOK PASTA

- Once 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 4 servings), then drain.

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 FINISH & SERVE

- Stir drained **tortelloni** and **half the Italian cheese blend** into pan with **sauce**. (TIP: If your pan isn't large enough, transfer sauce to pot used to cook tortelloni. If needed, stir in reserved cooking water a splash at a time until tortelloni are thoroughly coated in sauce.) Taste and season with **salt** and **pepper** if desired.
- Divide **pasta** between bowls. Top with remaining Italian cheese blend and garnish with **parsley**. Serve.

- Stir **chicken** or **sausage** into pan along with drained **tortelloni**.