HELLO CHEESE TORTELLONI

This cheese-stuffed pasta tends to be a bit bigger than its carby cousin, tortellini.

PREP: 5 MIN  |  TOTAL: 30 MIN  |  CALORIES: 740
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 oil.)

3 COOK PASTA
Meanwhile, add tortelloni to pot of boiling water. Reduce heat to a simmer and cook until tender and floating to the top of the water, 3-5 minutes. Turn off heat, leaving pasta in water.

4 START SAUCE
Add garlic, scallion whites, half the Italian Seasoning, and 2 TBSP butter to pan with mushrooms. Cook on medium-high heat, stirring, until scallions 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, ¼ cup pasta cooking water, and 1 TBSP butter into pan until thoroughly combined. Using a slotted spoon, gently transfer pasta to pan. Carefully stir to coat in sauce. Season with remaining Italian Seasoning, salt, and pepper.

6 SERVE
Divide pasta between bowls. Sprinkle with Parmesan and scallion greens. Top with chili flakes (to taste).

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For an ultra-smooth sauce, whip out your whisk! In step 5, whisk in a circular motion after incorporating each ingredient.