



CHEESE TORTELLONI IN A MUSHROOM SAUCE

with Parmesan and Chili Flakes



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**



Scallions



Garlic



Italian Seasoning



Sour Cream
(Contains: Milk)



Chili Flakes



Button Mushrooms



Cheese Tortelloni
(Contains: Milk, Eggs, Wheat)



Cream Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

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

BUST OUT

- Large pot
- Large pan
- Slotted spoon
- Olive oil (2 tsp | 4 tsp)
- Butter (3 TBSP | 6 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
- 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 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).

INSPIRED

Love this creamy mushroom sauce? Try making it again with penne!

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