



Creamy Cheese Tortellini and Mushrooms

with Spinach and Pine Nuts

Veggie

Optional Spice

Quick

25 Minutes



Cheese Tortellini



Parmesan Cheese, shredded



Chives



Pine Nuts



Baby Spinach



Mushrooms



Garlic Powder



Chili Flakes



Lemon



Vegetable Broth Concentrate



Cream Cheese



Cream Sauce Spice Blend

HELLO TORTELLINI

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

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Colander, measuring spoons, zester, 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
Chives	7 g	7 g
Pine Nuts	28 g	56 g
Baby Spinach	56 g	113 g
Mushrooms	113 g	227 g
Garlic Powder	1 tsp	2 tsp
Chili Flakes 🌶️	¼ tsp	¼ tsp
Lemon	½	1
Vegetable Broth Concentrate	1	2
Cream Cheese	43 g	86 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
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.

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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 cup pasta water** (dbl for 4 ppl), then drain and return **tortellini** to the same pot, off heat.



Cook mushrooms

- Heat the same pan (from step 2) over medium-high.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms**. Cook, stirring occasionally, until softened, 4-5 min.
- Season with **salt** and **pepper**.
- Sprinkle **Cream Sauce Spice Blend, garlic powder** and **¼ tsp chili flakes** over **mushrooms**. (**NOTE:** Reference heat guide.) Cook, stirring often, until **mushrooms** are coated, 30 sec.



Toast pine nuts

- Meanwhile, heat a large non-stick pan over medium heat.
- When 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 tortellini

- Add **¾ cup reserved pasta water** (dbl for 4 ppl), **broth concentrate** and **cream cheese** to the pan with **mushrooms**. (**TIP:** If you prefer a saucier dish, add all the reserved pasta water!) Cook, stirring often, until **sauce** is smooth and comes to a simmer.
- Add **tortellini** and **half the Parmesan** to the **simmering sauce**. Cook, stirring gently, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**. Cook, stirring often, until **spinach** wilts slightly, 1-2 min.
- Remove the pan from heat.
- Add **lemon zest**. Season with **pepper**, to taste, then stir to combine.



Prep

- Meanwhile, thinly slice **mushrooms**.
- Zest, then cut **half the lemon** into wedges (whole lemon for 4 ppl).
- Thinly slice **chives**.



Finish and serve

- Divide **tortellini** between bowls.
- Sprinkle **pine nuts, chives** and **remaining Parmesan** over top.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!