



Creamy Cheese Tortellini and Mushrooms with Spinach and Pine Nuts

Veggie

Quick

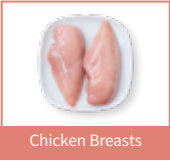
25 Minutes



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Cheese Tortellini



Chicken Breasts



Parmesan Cheese, shredded



Pine Nuts



Baby Spinach



Mushrooms



Garlic Puree



Lemon-Pepper Seasoning



Vegetable Stock Powder



Cream Cheese



Cream Sauce Spice Blend



Chives

CUSTOM RECIPE
This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO TORTELLINI

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

Start here

Before starting, wash and dry all produce.

If you chose to add chicken, preheat the oven to 450 ° F.

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
Chicken Breasts*	2	4
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	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook poultry to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

1



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**.

2



Prep

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

3



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.

If you've opted to add **chicken breasts**, return the same pan used for **pine nuts** to medium-high. While the pan heats, pat **chicken** dry with paper towels. Season with **salt and pepper**. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.**

4



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.

5



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.

6



Finish and serve

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

Thinly slice **chicken**. Top **tortellini** with **chicken**.

Dinner Solved!



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