



# ONE-PAN MUSHROOM TORTELLINI GRATIN

with Crispy Parmesan Crust

VEGGIE



## HELLO MUSHROOMS

Mushrooms produce vitamin D when exposed to sunlight, making them a source of this vital vitamin.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 493



Fresh Cheese Tortellini



Cremini Mushrooms



Thyme



Parmesan Cheese, shredded



Onion, chopped



Vegetable Broth Concentrate



Panko Breadcrumbs



Sour Cream



Dried Mixed Mushrooms



Parsley



## BUST OUT

- Measuring Spoons
- Strainer
- Large Pot
- Small Bowl
- Large Oven-Proof Pan
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil

## INGREDIENTS

2-person

- Fresh Cheese Tortellini 1,2,3 255 g
- Cremini Mushrooms 227 g
- Thyme 10 g
- Parmesan Cheese, shredded 2 ¼ cup
- Onion, chopped 56 g
- Vegetable Broth Concentrate 1
- Panko Breadcrumbs 1 ¼ cup
- Sour Cream 2 6 tbsp
- Dried Mixed Mushrooms 14 g
- Parsley 10 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

\*Laver et sécher tous les aliments.



## START STRONG

Preheat your broiler to **high** (to broil the gratin). When crumbling the dried mixed mushrooms in step 1, aim for 1/4-inch sizes.



**1 PREP**  
Wash and dry all produce.\* Thinly slice the **cremini mushrooms**. Strip **1 tbsp thyme leaves** from the stems. Crumble the **mixed mushrooms** into small pieces in the bag. Bring a large pot of **salted water** to a boil.



**4 PREP AND MAKE TOPPING**  
Meanwhile, roughly chop the **parsley**. In a small bowl, combine the **panko, Parmesan** and **1 tbsp oil**. Season with **salt** and **pepper**. Set aside.



**2 COOK MUSHROOMS**  
Heat a large oven-proof pan over medium heat. Add a drizzle of **oil**, then the **onions, cremini mushrooms** and **thyme**. Cook, stirring occasionally, until the mushrooms are golden-brown, 7-8 min. Stir in the **broth concentrate, dried mushrooms** and **1¾ cups water**. Cook, stirring occasionally, until the dried mushrooms soften, 6-7 min.



**5 ASSEMBLE AND BROIL**  
When the **mixed mushrooms** are soft, remove the pan from the heat and gently stir in the **sour cream**. Season with **salt** and **pepper**. Sprinkle over the **panko mixture**. Broil in the centre of the oven until the topping is golden-brown, 3-4 min. (**TIP:** If you don't have an oven-proof pan, transfer the mixture to a baking dish before broiling.)



**3 COOK TORTELLINI**  
Meanwhile, add the **tortellini** to the boiling water. Cook until the pasta is tender, 3-4 min. Drain when the pasta is done cooking.



**6 FINISH AND SERVE**  
Divide the **mushroom tortellini gratin** between plates and sprinkle with the **parsley**.

## PANKO CRUST

Adding a panko topping brings a little crunch to this creamy, soft pasta.