



Creamy Cheese Tortelloni

with Mushrooms, Peas & Crispy Panko



30-40min



2 Servings

This bowl of tortelloni gives you a hefty dose of cheesy comfort, thanks to the tortelloni filling and the creamy sauce with mushrooms and peas. It's definitely not without crunchy texture, thanks to the crispy panko that is scattered across the top. Cook, relax, and enjoy!

What we send

- white button mushrooms
- fresh thyme
- garlic
- peas

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium ovenproof skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090.0kcal, Fat 63.0g, Proteins 38.0g, Carbs 95.0g



1. Prep ingredients

Preheat oven to 475°F. Bring a medium pot of **salted water** to a boil. Trim stem ends from **mushrooms** then thinly slice. Peel and finely chop **1 teaspoon garlic**. Pick and chop **half of the thyme leaves** (save rest for own use.) Finely grate **Parmesan**.



4. Cook mushrooms

In medium ovenproof skillet, heat **2 tablespoons oil** over high. Add **mushrooms**; cook until browned, 5 minutes. Reduce heat to medium. Add **1 tablespoon flour**; cook, stirring frequently, about 1 minute. Add **garlic, thyme, 1 tablespoon oil, ½ teaspoon salt, and a few grinds of pepper**. Cook, stirring frequently, until garlic is fragrant, 1 minute.



2. Toast panko

In a medium bowl, toss **panko** with **1 tablespoon oil, ¼ teaspoon each salt and pepper, and ¼ cup Parmesan**. Spread on a rimmed baking sheet. Bake in upper third of oven until lightly toasted, about 4 minutes.



5. Add cream cheese

Add **mascarpone mixture**. Bring to a simmer, stirring frequently and scraping the browned bits off of the bottom with a spoon; cook until sauce is slightly thicker than heavy cream, 6-7 minutes. Remove skillet from heat. Add **tortelloni, peas, and remaining Parmesan**. Stir to combine.



3. Cook tortelloni

Add **tortelloni** and **peas** to boiling water. Cook until just al dente, 3 minutes. Reserve **1 cup cooking water** in a heatproof bowl, then drain tortelloni and peas. Rinse with cold water and drain again. Whisk **mascarpone** into reserved cooking water until smooth.



6. Finish & serve

Top **tortelloni** with **panko**. Transfer to oven. Bake until sauce is bubbling around the edges and panko is golden brown, about 4 minutes more. Enjoy!