



## Creamy Cheese Tortelloni with Seared Chicken

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 seared chicken, mushrooms and peas. It's definitely not without crunchy texture—we scatter crispy panko across the top before baking it all together.



## What we send

- ½ lb mushrooms
- garlic
- ¼ oz fresh thyme
- 10 oz pkg chicken breast strips
- 2 (¾ oz) Parmesan <sup>2</sup>
- 1 oz panko <sup>3</sup>
- 9 oz cheese tortelloni <sup>1,2,3</sup>
- 5 oz peas
- 3 oz mascarpone <sup>2</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>3</sup>

## Tools

- medium pot
- microplane or grater
- rimmed baking sheet
- medium ovenproof skillet

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1110kcal, Fat 67g, Carbs 75g, Protein 66g



### 1. Prep ingredients

Preheat oven to 475°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil.

Trim stem ends from **mushrooms**; thinly slice. Finely chop **1 teaspoon garlic**. Pick and chop **half of the thyme leaves** (save rest for own use).

Pat **chicken** dry; cut into 1-inch pieces if necessary. Season with **salt** and **pepper**.

Finely grate **Parmesan**, if necessary.



### 2. Toast panko

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



### 3. Cook tortelloni

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

Whisk **mascarpone** into reserved cooking water until smooth.



### 4. Cook chicken & mushrooms

In a medium ovenproof skillet, heat **2 tablespoons oil** over high. Add **chicken**; cook until browned, 3 minutes. Stir and cook until cooked through, 2 minutes more. Transfer to a plate. Add **mushrooms**; cook until browned, 5 minutes. Reduce heat to medium. Add **1 tablespoon flour**; cook, stirring frequently, about 1 minute. Add **garlic**, **thyme**, and **1 tablespoon oil**; season to taste.



### 5. Make sauce

Cook **mushrooms**, stirring frequently, until garlic is fragrant, 1 minute more. Add **mascarpone mixture** to skillet. Bring to a simmer, stirring frequently and scraping up any browned bits from bottom of skillet. Cook until sauce is slightly thicker than heavy cream, 6-7 minutes.

Off heat, add **chicken**, **tortelloni**, **peas**, and **remaining Parmesan**. Stir to combine.



### 6. Finish & serve

Top **tortelloni** with **panko**. Bake on upper oven rack until **sauce** is bubbling around edges and panko is golden brown, about 4 minutes more.

Serve **creamy cheese tortelloni**. Enjoy!