



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—we scatter crispy panko across the top before baking it all together.

What we send

- ½ lb mushrooms
- garlic
- ¼ oz fresh thyme
- 2 (¾ oz) Parmesan ²
- 1 oz panko ³
- 9 oz cheese tortelloni ^{1,2,3}
- 5 oz peas
- 3 oz mascarpone ²

What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour ³

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 970kcal, Fat 65g, Carbs 75g, Protein 33g



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** and thinly slice. Finely chop **1 teaspoon garlic**. Pick and chop **half of the thyme leaves** (save rest for own use).

Finely grate **Parmesan**, if necessary.



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 **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.



5. Make sauce

Add **mascarpone mixture** to skillet with **mushrooms**. 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 **tortelloni, peas, and remaining Parmesan**. Stir to combine.



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.



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!