



Tortellini with mushrooms

8 ounces cheese tortellini
6 ounces mushrooms
Two cloves garlic chopped
1/4 cup white wine
Two ounces chopped parsley
Salt and pepper to taste

Bring a pot of salted water to a boil. Add tortellini, cook for 3 to 4 minutes- when the tortellini rises to the surface, they are cooked. Drain the tortellini.

Meanwhile, in a sauté pan- add extra virgin olive oil and garlic. Cook for two minutes, add chopped mushrooms. Cook for 2 to 3 minutes.

Add white wine and deglaze the pan. Reduce for about three minutes. Add the cooked tortellini.

Let it simmer for a few minutes, add chopped parsley and serve.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

