



Cheese Tortellini with Marinated Portabella Mushrooms, Three Color Peppers and Gunther

Yield: 4 to 5 portions

Ingredients:

- 1 pack - Portabella Mushroom - caps or strips
- (approximately 6 ounces) medium dice
- 9 ounces - Gunther
- 3 ounces - Heavy Cream
- 1 ounce - Olive Oil
- 1/4 each - Red Onion - medium dice
(approximately 3 ounces) - *Note - medium dice is 1/3 by 1/3 by 1/3 inches
- 2-3 cloves - Fresh Garlic - minced
- To Taste - Parmesan Cheese
- To Taste - Fresh Ground Black Pepper , Kosher Salt and Minced Parsley



Method:

1. Cook pasta al dente (just slightly undercooked) according to instructions on the packaging. Shock cooked pasta in cold water and drain well. Gently toss with vegetable oil and store in a sealed container in the refrigerator.
2. Place diced Portabella mushrooms in a zip lock baggy and marinate with 3 ounces of Gunther
3. In a hot rondeau pan, or high sided saute pan, heat 1 ounce olive oil and add red, yellow, green peppers and red onions. Stir occasionally until tender and just starting to caramelize, about 3 to 5 minutes. Do not burn.
4. Add garlic and saute for 30 seconds to one minute or until tender.
5. Add marinated portabella mushrooms and saute until tender - about 2 to 4 minutes.
6. Reduce heat to medium and add tortellini - gently stir until heated through. Try not to break up the Tortellini.
7. Add the last 6 ounces of Gunther
8. Reduce heat to medium low and leave on to reduce sauce to a thick consistency, stirring occasionally so the tortellini does not stick to the bottom of the pan.
9. Check flavor and adjust with kosher salt and fresh ground black pepper if needed.
10. Place in large bowl and garnish with fresh grated parmesan cheese and parsley.
11. ***Note - This is a great recipe to use up leftover vegetables of your choice.

© Copyright 2017 Gunther's Gourmet Groceries, LLC