

## **TORTELLINI WITH MUSHROOMS, ZUCCHINI, & SPINACH**

Yield: 2 servings

1 medium zucchini (7"–8"), quartered and sliced into 1/2" chunks  
extra virgin olive oil (EVOO)  
salt to taste

4.5 oz. cheese tortellini  
4–5 large cremini mushrooms, sliced  
extra virgin olive oil (EVOO)  
onion, chopped  
salt to taste  
1/2 tsp. dried thyme  
2/3 c. dry sherry or broth  
granulated garlic, to taste  
4 oz. fresh baby spinach, torn  
black pepper to taste  
2 Tbsp. Parmigiano Reggiano cheese, grated\*

1. Slice zucchini lengthwise into quarters and then chunks. Heat a large 12" nonstick skillet to medium temperature. When hot, add a little EVOO and sauté zucchini in a single layer so chunks can caramelize instead of steam. Sauté until browned on both sides and tender crisp. *Lightly* salt zucchini. Remove to plate and set aside.
2. Cook cheese tortellini per package instructions until al dente. Set aside.
3. Meanwhile, slice mushrooms. Heat same skillet to medium temperature. Add a little EVOO and sauté onion until it starts to brown. Add mushrooms and occasionally toss mushrooms around with a wooden spoon. Sauté until golden, for about 8 minutes. *Lightly* salt. Add thyme. Then add dry sherry and granulated garlic. Reduce heat and simmer for 3 minutes.
4. Add reserved cooked tortellini to mushroom mixture and stir. Add spinach and turn ingredients occasionally until spinach begins to wilt. If getting too dry, add a splash more of dry sherry.
5. Season with black pepper and gently stir in reserved sautéed zucchini. Heat through. Sprinkle a thin layer of cheese over top. Add lid over skillet and turn off heat. Let sit for about 5 minutes to melt the cheese before serving.

Substitutions/Notes:

\* Parmigiano Reggiano cheese that you grate yourself creates a richer, more vibrant flavor and texture than pre-grated store versions, which lack flavor, contain additives, and melt poorly.