

Tortellini with Mushrooms

Ingredients

2 T Olive Oil
1 Onion (chopped)
1 lb Mushrooms (quartered)
1 t Dried Thyme
1/4 t Crushed Red Pepper
3/4 c Red Wine
1 lb Cheese Tortellini
1/2 c Parsley (chopped)
2 T Parmesan (grated)
0 ds Salt
0 ds Ground Black Pepper

Instructions

- 1.Heat the olive oil in a large skillet over medium-high heat. Add the onion and cook for about 3 minutes stirring occasionally. Add the mushrooms, thyme, crushed red pepper flakes, salt and pepper. Cook for about 5 minutes or until the veggies begin to soften and become fragrant.
- 2.Stir in the red wine and bring to a boil. Reduce heat and simmer until the mixture reduces by half. About 10 minutes. Season with salt and pepper. Taste test and adjust seasonings if need be.
- 3.While mushrooms cook prepare your tortellini. Bring a large pot of water to a boil. Cook according to package instructions. Strain, reserving 1/2 cup of cooking liquid.
- 4.Return cooked tortellini to the pan and stir in the mushroom sauce. Add chopped parsley, parmesa

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cheese and additional salt and pepper to taste. If the pasta is dry add the additional cooking liquid. Serve immediately.