

CHICKEN AND SPINACH BAKED TORTELLINI



Total Time
70 MIN.

Serving Size
1 CUP (250ML)

Difficulty
EASY

A creamy sauce and cheesy topping for this baked pasta dish makes this the ultimate comfort food, perfect for any time of year.

Yields
16

INGREDIENTS

	WEIGHT	MEASURE
Vegetable oil	1/4 cup	60 mL
Butter	2 tbsp	30 mL
Sliced button mushrooms	8 cups	2 L
Chopped white onions	2 cups	500 mL
Minced garlic	2 tbsp	30 mL
Chopped fresh thyme	2 tbsp	30 mL
Each salt and pepper	1 tsp	5 mL
Chicken broth	1 cup	250 mL
Campbell's® Signature Condensed Butternut Squash Soup, thawed	1/2 tub (2 lb)	1 tub (905 g)
18% table cream	4 cups	1 L
Shredded cooked chicken	4 lb	3 L
Baby spinach	16 cups	4 L
Shredded mozzarella cheese	6 cups	1 L
Grated Parmesan cheese	2 cups	500 mL
Cheese-filled tortellini, blanched	6 lb	



INSTRUCTIONS

1. Heat oil and butter in large stockpot set over medium-high heat; cook mushrooms for 13 to 15 minutes or until tender. Add onions, garlic, thyme, salt and pepper; cook for 3 to 5 minutes or until mushrooms are browned and most of the liquid has evaporated.
2. Deglaze with broth; simmer for 8 to 10 minutes or until reduced by half. Stir in Campbell's® Signature Condensed Butternut Squash soup (reconstituted with equal parts water) and cream; bring to simmer. Add chicken; cook for about 20 minutes or until sauce is reduced slightly. Add blanched tortellini to prepared sauce, and mix until well blended. Stir in spinach until wilted. Remove from heat and let cool completely.
3. In large bowl, combine mozzarella with Parmesan. Sprinkle cheese blend evenly on top of mixture.
4. Heat under broiler until mixture is bubbling and cheese is melted and golden.

Serving:

Serve 1 cup (250 mL) prepared entrée.