



Total Time
75 MIN.

Difficulty
EASY

Yields
16

Serving Size

Creamy sauce and a cheesy topping for this cheese-filled baked pasta dish makes this the ultimate comfort food, perfect for any time of year.



Tip

Use turkey instead of chicken, and add sage to the mushrooms for a fall-inspired version of this baked pasta.

Tip:

INGREDIENTS

WEIGHT

MEASURE

canola oil	1/4 cup	60 mL
butter	2 tbsp	30 mL
sliced mixed mushrooms (such as button, cremini, oyster and shiitake)	8 cups	2 L
chopped white onion	2 cups	500 mL
minced garlic	2 tbsp	30 mL
chopped fresh thyme	2 tbsp	30 mL
salt and pepper, each	1 tsp	5 mL
dry white wine	1 cup	250 mL
Campbell's® Signature Condensed Butternut Squash Soup	1 tub (4 lb)	1 tub (1.81 kg)
water	4 cups	1 L
18% table cream	4 cups	1 L
cooked shredded chicken	4 lb	3 L
baby spinach	16 cups	4 L
shredded mozzarella cheese	4 cups	1 L
shredded Asiago cheese	3 cups	750 mL
grated Parmesan cheese	1 cups	250 mL
cheese-filled tortellini, cooked	6 lb	



INSTRUCTIONS

1. Set oven to broil. Heat oil and butter in large stock pot set over medium-high heat; cook mushrooms for 13 to 15 minutes or until tender. Add onion, 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 wine; simmer for 8 to 10 minutes or until reduced by half. Stir in soup, water and cream; bring to simmer. Add chicken; cook for about 20 minutes or until sauce is reduced slightly. Stir in spinach until wilted. Remove from heat and let cool completely. Refrigerate for up to 3 days. In large bowl, combine all three cheeses.

Heat 1 cup (250 mL) sauce until bubbling; toss with 6 oz (175 g) tortellini. Spread into heatproof shallow dish. Sprinkle with 1/2 cup (125 mL) cheese blend. Broil for about 2 minutes or until melted and golden.