Prosciutto & Boursin Tortellini Bake

Servings: 6 servings | Difficulty: Easy | Prep Time: 10 minutes | Total Time: 50 minutes

About the Dish:

Cold nights call for something cozy, cheesy and a little indulgent. This Prosciutto & Boursin Tortellini Bake pairs pillowy tortellini with a rich, creamy Boursin sauce and savory Volpi prosciutto, all baked in one pan for an indulgent weeknight dinner that feels like a little extra without the extra effort.

Ingredients:

- (4 oz) Volpi Chopped Prosciutto
- (24 oz) Cheese Tortellini, refrigerated
- (1 – 5oz) Boursin Cheese
- (6 oz) Mushrooms, sliced
- (1 ½ cups) Baby Spinach
- (2 cups) Chicken Broth
- (1/2 cup) Parmesan Cheese, grated
- (1/2 tsp) Garlic Powder
- (1/2 tsp) Black Pepper

Directions:

1) Preheat oven to 375°F.
2) Spread refrigerated tortellini evenly across the bottom of a 9×13-inch baking dish. Place the Boursin in the center. Evenly distribute the mushrooms, spinach and Volpi chopped prosciutto over the tortellini.
3) Slowly pour chicken broth over the entire dish, allowing it to reach the tortellini throughout. Sprinkle evenly with garlic powder and black pepper.
4) Cover the dish tightly with foil and bake for 35–40 minutes, or until the tortellini is tender.
5) Remove the foil and gently stir until the Boursin is fully melted and incorporated into the broth. Stir in ¼ cup finely grated Parmesan, then return to the oven uncovered for about 5 minutes to allow the sauce to thicken slightly.
6) Let rest for 5 minutes before serving. Finish each portion with the remaining Parmesan.

SHOT LIST

SHOT 1 – side - Tortellini - Boursin - Mushrooms - Spinach - Showcase prosciutto + sprinkle SHOT 2 – above - Chicken broth - Garlic - Pepper - Foil - Pull offscreen SHOT 3 – side - Remove foil - Parmesan cheese - Mix together - Pull offscreen SHOT 4 – - Set down - Spoonful showcase - Into bowl - Pan around bowl - Fork showcase Film recipe – then before into bowl take pics with serving spoon in or nearby - Then finish into bowl, pan around, and fork showcase	Chilly nights call for effortless and cozy weeknight dinners so today Volpi is making this one pan prosciutto and Boursin cheese tortellini bake perfect for making even the coolest days feel and taste a little extra cozy and flavorful. To begin assembling our tortellini bake, start by adding a large bag of refrigerated tortellini to the bottom of a baking dish. Next add in your Boursin cheese to the center of the dish before layering on your toppings including mushrooms, spinach, and some of Volpi's chopped prosciutto - perfect for adding a savory and salty bite to any dish from pastas to salads. Then pour some chicken broth over the top of the dish and season with a little extra garlic powder and pepper before covering the dish with foil and popping into the oven to bake at 375 degrees for 35-40 minutes. Once the tortellini are tender, remove the foil and add in some parmesan cheese before mixing everything together. Then return to the oven for about 5 minutes to allow the sauce to thicken. Then remove from the oven and get ready to serve this effortless and elevated weeknight prosciutto and bourin tortellini bake by adding to bowls and topping with a little extra parmesan cheese to finish this savory and creamy dish that's sure to warm everyone's tastebuds on a chilly day. Enjoy!