



Broccoli & Cheese Tortelloni

with Spinach & Walnuts



20-30min



2 Servings

We've tossed cheesy, pillowy tortelloni with spinach and a nutty walnut-broccoli pesto to make for a dinner that's pretty hard to resist. And that's ok, because with each lemony, cheesy bite, you're loading up with vegetable goodness! Cook, relax, and enjoy!

What we send

- broccoli crowns
- garlic
- lemon
- fresh basil
- baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

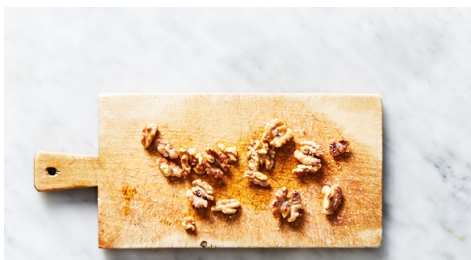
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 820.0kcal, Fat 45.0g, Proteins 30.0g, Carbs 77.0g



1. Toast walnuts

Bring a medium pot of **salted water** to a boil. Heat **1 teaspoon oil** in a small skillet over medium. Add **walnuts**. Cook, stirring frequently, until golden-brown, about 5 minutes. Sprinkle with **salt**. Transfer to a cutting board to cool slightly.



4. Make pesto

Finely chop **walnuts** and **half of the broccoli**. Save remaining broccoli for step 6. Transfer chopped walnuts and broccoli to a medium bowl. Add **garlic, lemon zest, chopped basil, half of the Parmesan**, and **3 tablespoons oil**. Stir to combine, then season with **¼ teaspoon of salt** and **a few grinds of pepper**.



2. Prep ingredients

Trim ends from **broccoli**, then cut into 2-inch florets. Peel and finely chop **1 teaspoon garlic**. Pick **basil leaves** and coarsely chop, discarding stems. Finely grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice**, keeping them separate. Cut any **remaining lemon** into wedges. Finely grate **Parmesan**.



5. Cook tortelloni

Bring pot of water back to a boil. Add **tortelloni** and cook until al dente, about 3 minutes. Reserve **¼ cup pasta water**. Add **spinach** to pot, then stir once and drain tortelloni and spinach; return to pot.



3. Cook broccoli

Add **broccoli** to boiling water. Cook until bright green and crisp-tender, about 3 minutes. Using a slotted spoon, transfer broccoli to a colander. Cover pot, reduce heat to low, and keep warm for step 5.



6. Finish & serve

Add **pesto, reserved broccoli florets, lemon juice**, and **2 tablespoons of the pasta water** to pot. Toss gently to combine, and add more pasta water to loosen if necessary. Season to taste with **salt** and **pepper**. Serve tortelloni sprinkled with **remaining Parmesan** and with **lemon wedges** for squeezing. Enjoy!