

DINNERLY

D2371

Creamy Tortelloni with Peas & Garlicky Panko



ca. 20min



4 Servings

When you're in a car, speeding is bad. When you're in a kitchen and it's dinnertime, speed is good. Very, very good. And this creamy tortelloni pasta with a velvety garlic cheese sauce and a shower of crunchy panko is just the ticket. It'll have you from hungry to full in about 20 minutes. That's the kind of speed that really thrills us. We've got you covered!

WHAT WE SEND

- garlic
- peas

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large pot
- large skillet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 840.0kcal, Fat 37.0g, Proteins 31.0g, Carbs 102.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **Parmesan**. Peel and finely chop **2 teaspoons garlic**.



2. Toast panko

Heat **2 tablespoons oil** in a large skillet over medium. Add **panko** and **1 teaspoon of the garlic**. Cook, stirring, until golden-brown, 3–4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate. Wipe out skillet and reserve for step 4.



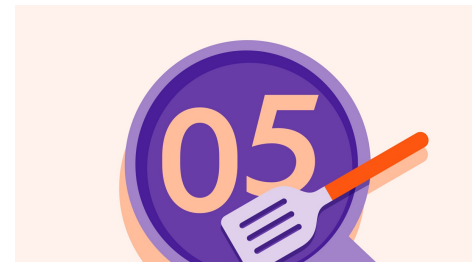
3. Cook tortelloni & peas

Add **tortelloni** and **peas** to boiling water. Cook until al dente, about 3 minutes. Reserve **1½ cups pasta water**, then drain pasta.



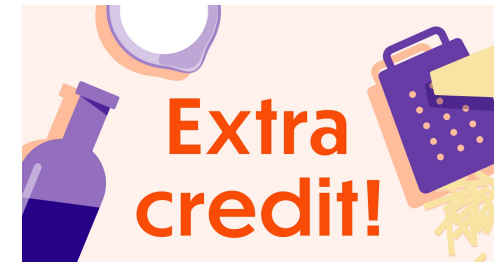
4. Make cream sauce

Heat **2 tablespoons oil** in reserved skillet over medium. Add **remaining 1 teaspoon garlic** and **2 teaspoons flour**. Cook, stirring, until garlic is fragrant, about 30 seconds. Add **cream cheese** and **reserved pasta water**. Increase heat to medium-high, and cook, whisking, until sauce is smooth and bubbling, about 4 minutes.



5. Finish & serve

Add **tortelloni, peas**, and **half of the Parmesan**, then stir gently to combine. Cook until sauce is the thickness of heavy cream, about 1 minute. Season to taste with **salt** and **pepper**. Spoon **tortelloni** into bowls, then garnish with **garlicky panko** and **remaining Parmesan**. Enjoy!



6. Take it to the next level

Make your panko herby by adding fresh chopped thyme or rosemary in step 2.