

SKU1398 hero

Creamy Skillet Tortelloni

with Greens and Roasted Broccoli



ca. 20min



4 Servings

Tender tortelloni are simmered, then sauced with creamy mascarpone and silky spinach, and topped with crispy crumbs. All in one skillet! Served with roasted broccoli alongside, we're not sure which is easier—the clean up or the cooking! We'll let you decide. Cook relax, and enjoy!

What we send

- garlic
- broccoli
- baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

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

Calories 847.0kcal, Fat 46.6g, Proteins 31.0g, Carbs 79.7g



1. Roast broccoli

Preheat oven to 425°F. Peel and finely chop **3 large cloves garlic**. Cut **broccoli** into florets. On a baking sheet, toss broccoli with **2 tablespoons oil**, season with **salt** and **pepper**, and roast until tender and browned in spots, 18–20 minutes.



2. Make crispy crumbs

Finely grate **Parmesan**. In a large skillet, combine **panko** with **1 tablespoon oil**, **half of the chopped garlic**, and **a pinch each salt and pepper**. Cook over medium-high, stirring, until golden, about 5 minutes. Stir in **half of the Parmesan** and transfer to a plate to cool.



3. Sauté spinach

In the same skillet, heat **1 tablespoon oil**. Add **spinach** and **remaining chopped garlic** and cook until just wilted, 1 minute. Transfer to a plate.



4. Cook tortelloni

To same skillet, add **1½ cups water** and bring to a boil. Add **tortelloni** and **½ teaspoon salt**. Cook, stirring gently over medium heat, until tender and water is mostly absorbed, 5–6 minutes.



5. Add cheese

Add **mascarpone** and **remaining Parmesan** and cook, stirring gently until creamy and combined (if necessary, add 1 or 2 tablespoons water to make creamy). Season with **salt** and **a generous grind pepper**.



6. Finish & serve

Fold **spinach** into **tortelloni** and divide between plates. Serve **broccoli** alongside and top everything with **crispy crumbs**. Enjoy!