



Lemony Tortelloni Pasta Salad

with Celery, Parmesan, and Olives



ca. 20min



2 Servings

Pasta salad just got a makeover—Marley Spoon style! Instead of plain pasta, we've used stuffed pasta—cheese tortelloni to be exact—which, along with meaty Castelvetrano olives, crunchy celery, peppery arugula, and a lemony-garlic dressing, makes for a quick dinner that manages to be light AND filling. If you have any eaters who are averse to leafy greens—keep the dressed arugula separate. Cook,...

What we send

- garlic
- lemon
- baby arugula
- celery
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- colander

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.

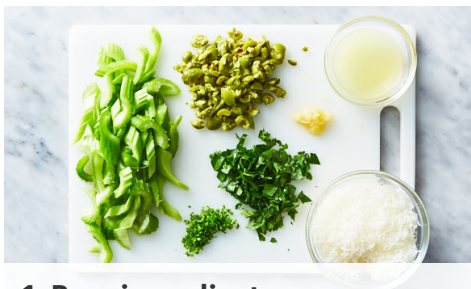
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 738.0kcal, Fat 37.2g, Proteins 24.8g, Carbs 75.8g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Cover, reduce heat to low, and keep warm. Peel and finely grate **1 clove garlic**. Squeeze **about 3 tablespoons lemon juice**. Coarsely chop **olives**. Thinly slice **celery** on an angle. Pick **parsley leaves** from stems. Finely chop **stems**; coarsely chop **leaves**. Finely grate **Parmesan**.



4. Cook tortelloni

Bring water back to a boil. Add **tortelloni**. Cook until al dente, about 3 minutes. Drain. Rinse with cold water and drain again.



2. Make dressing

In a medium bowl, whisk **lemon juice, garlic, 1 teaspoon water, ½ teaspoon each salt and sugar, a few grinds of pepper, and 3 tablespoons oil**. Transfer **1 tablespoon of dressing** to a second medium bowl and reserve for step 6.



5. Toss with dressing

To bowl with **celery and olives**, add **tortelloni**, and **half of each Parmesan and chopped parsley leaves**.



3. Marinate olives & celery

Add **olives, celery, and parsley stems** to the first bowl. Toss gently to combine.



6. Finish & serve

Toss **arugula** with **reserved dressing** in second bowl; season with **salt**. Divide arugula between plates. Top with **tortelloni salad** and sprinkle with **remaining Parmesan and parsley**. Enjoy!