



Pan-Seared Tortelloni

with Mint, Lemon, and Asparagus



20-30min



4 Servings

Tortelloni is already pretty close to perfect. But we discovered the one thing that makes it even better—making it crispy! Here, tortelloni is pan-seared rather than boiled, so that the pasta browns on one side and becomes a textural wonderland. Along with mascarpone, crunchy pecans, fresh mint, and nutty Parmesan cheese, tortelloni becomes the best version of itself. Cook, relax, and enjoy!

What we send

- shallot
- fresh mint
- asparagus
- lemon

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- colander
- large skillet
- medium saucepan

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 896.0kcal, Fat 54.8g, Proteins 29.7g, Carbs 76.0g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim bottom 2 inches from **asparagus**; cut spears into 1-inch pieces. Separately, grate **2 teaspoons lemon zest** and squeeze **2 tablespoons juice**. Grate **Parmesan**. Pick **mint leaves** and roughly chop. Trim ends from **shallot**, then halve, peel, and finely chop **¼ cup** (save rest for own use).



4. Pan-fry tortelloni

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **tortelloni** in 1 layer; cook, without stirring, until golden brown on underside, 1-2 minutes. Add **¾ cup water**; immediately cover. Cook about 5 minutes, or until tender, adding more water if it evaporates too quickly. Uncover; cook until water has evaporated and tortelloni recrisps on underside.



2. Blanch asparagus

When water boils, add **asparagus** and cook until bright green and crisp-tender, about 2 minutes. Drain and rinse under cold water. In a medium bowl, whisk together **lemon juice, chopped shallot, ¼ cup oil, ¾ teaspoon salt, and a few grinds pepper**. In a second medium bowl, whisk **¼ cup water** and **mascarpone** until smooth.



5. Add sauce

Reduce heat to medium low and stir in **mascarpone** mixture. Toss to coat **pasta**, and cook until sauce is slightly thickened, 1-2 minutes. Remove from heat, stir in **lemon zest** and **⅔ of each mint and Parmesan in large pinches**; season to taste with **salt** and **pepper**.



3. Toast pecans

Roughly chop **pecans**. Heat **2 teaspoons oil** in a large skillet over medium-high. Add pecans and toast, stirring, until fragrant and golden brown, 2-3 minutes. Transfer pecans to a bowl and sprinkle with **salt**. Wipe out pan for step 4.



6. Finish & serve

Toss **asparagus** with **vinaigrette**. Top **tortelloni** with **pecans** and **remaining Parmesan and mint**. Serve **tortelloni** with **asparagus** alongside. Enjoy!