



Creamy Baked Tortelloni

with Salad & Marinated Shallots



20-30min



2 Servings

The pillowy tortelloni are cooked in the actual sauce, which is more of a pink sauce similar to vodka sauce, minus the vodka. This technique, in addition to the cream cheese, adds a velvety texture. Once the casserole is assembled and topped with fresh mozzarella, it gets popped in the oven to bake and then broil to golden perfection. The tender baby spinach makes for a delicate green side sala...

What we send

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- box grater
- small saucepan

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 53g, Carbs 88g, Proteins 36g



1. Prep ingredients

Preheat oven to 450°F with racks in the top and center positions. Lightly **oil** a medium baking dish. Halve **shallot**, then peel and thinly slice lengthwise. Reserve **⅓ cup sliced shallots** for salad, then finely chop **¼ cup shallots**. Grate **mozzarella** on large holes of box grater.



2. Start sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped shallots** and cook, stirring, until golden, 1–2 minutes. Add **tomato paste** and **cream cheese**; break up using the back of a spoon, and cook until cream cheese has softened, stirring occasionally, about 1 minute.



3. Finish sauce

Whisk in **1¼ cups water** and bring to a boil over high and cook, about 1 minute. Season **sauce** with **¾ teaspoon salt** and a **few grinds pepper**. Remove from heat.



4. Bake tortelloni

Place **tortelloni** and **peas** in prepared baking dish and top with **sauce**. Shake to distribute sauce and top with **mozzarella**. Cover baking dish with foil, then bake on the center oven rack until tortelloni begins to soften, about 10 minutes. Uncover, and continue to bake until sauce is thickened, about 8 minutes.



5. Make dressing




Meanwhile, in a large bowl, whisk **1 tablespoon vinegar** with **2 tablespoons oil**, and season to taste with **salt** and **pepper**. Add **sliced shallot** to dressing and allow to marinate while **tortelloni** bakes. Tear **lettuce** into bite-size pieces.



6. Broil tortelloni & serve

Remove **tortelloni** from oven and preheat broiler. Broil on top oven rack until **cheese** is golden-brown and bubbly, about 30 seconds (watch closely as broilers vary). Add **lettuce** to **dressing** and toss to coat. Serve **baked tortelloni** with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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