



Creamy Baked Tortelloni

with Salad & Marinated Shallots



20-30min



4 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
- large baking dish
- medium saucepan

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 36g, Carbs 84g, Proteins 29g



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 **¼ cup sliced shallots** for salad, then finely chop the remainder. Grate **mozzarella** on large holes of box grater.



2. Start sauce

Heat **1½ tablespoons oil** in a small saucepan over medium-high. Add **chopped shallots** and cook, stirring, until golden, 1–2 minutes. Add **¾ cup of the tomato paste** (save rest for own use) 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 **2¼ cups water** and bring to a boil over high and cook, about 1 minute. Season **sauce** with **1½ teaspoons 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**. Tear **lettuce** into bite-size pieces. Add sliced **shallot** to dressing and allow to marinate while **tortelloni** bakes.



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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