



DINNERLY



Summery Tortelloni Salad with Squash, Peas, and Parmesan

 ca. 20min  4 Servings

Real talk: There's a clear pasta hierarchy. There's pasta. And then right above it is stuffed pasta. Like tortelloni. We devour some version of pasta salad on the regular, so we decided to stop messing around and make the ultimate, next-level pasta salad. And here it is. Cheesy tortelloni. Garlicky vinaigrette. Caramelized summer squash. Peas. Strips of Parmesan cheese. We've got you covered!

WHAT WE SEND

- peas
- yellow squash
- 7
- 2 (9 oz) pkgs cheese tortelloni ^{1,3,7}

WHAT YOU NEED

TOOLS

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 41g, Carbs 77g, Protein 27g



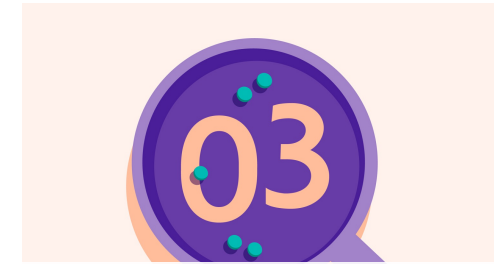
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **yellow squash**, halve lengthwise, then slice into ¼-inch thick half-moons. Use a vegetable peeler to shave **all of the Parmesan**.



2. Make vinaigrette

In a large bowl, whisk together **chopped garlic**, **2 tablespoons vinegar**, and **¼ cup plus 2 tablespoons oil**. Season to taste with **salt and pepper**.



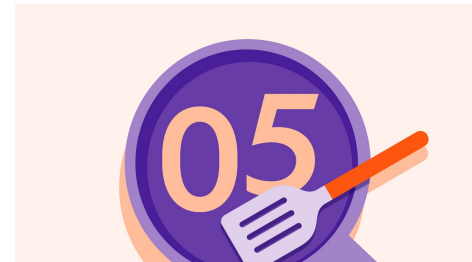
3. Sear yellow squash

In a large skillet, heat **2 tablespoons oil** over medium-high until shimmering. Add **squash** and cook, without stirring, until lightly browned on one side, **3–4 minutes**. Stir and cook until just tender, **1–2 minutes** more. Transfer to bowl with **vinaigrette**, gently tossing to combine.



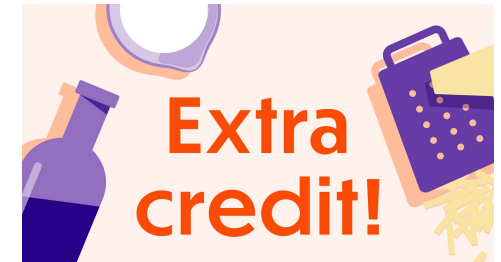
4. Cook tortelloni & peas

Add **tortelloni** and **peas** to boiling water. Cook until **tortelloni** is al dente, about **3 minutes**. Drain, rinse with cold water, and drain well. Transfer to the bowl with **summer squash** and **vinaigrette**.



5. Finish & serve

Add **half of the shaved Parmesan** to **tortelloni salad**. Toss to combine; season to taste with **salt and pepper**. Serve, garnished with **a few grinds pepper** & **remaining shaved Parmesan**. Enjoy!



6. Make it ahead!

Prep the summer squash and make the vinaigrette ahead of time (hold them in the fridge separately) in order to speed things up come dinnertime!