



Tortelloni Florentine

with Fresh Tomato Sauce



ca. 20min



2 Servings

We upped the ante on Florentine-style pasta by using a rich, velvety creamed spinach as the sauce's base. We promise that even the spinach-averse will gobble it up. The spinach and tortelloni are topped with a fresh tomato sauce, crispy croutons, and freshly grated Parmesan. Mangia!

What we send

- baby spinach
- shallot
- mini French roll ¹
- cheese tortelloni ^{1,3,7}
- vine-ripened tomatoes
- cream cheese ⁷
- Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- saucepan
- skillet
- microplane or grater

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

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 720kcal, Fat 38g, Carbs 72g, Proteins 25g



1. Prep fresh tomato sauce

Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low. Peel and finely chop **¼ cup shallot**. Core and finely chop **tomato**. In a small bowl, combine tomatoes, 1 teaspoon of the chopped shallots, **1 tablespoon oil**, and **a generous pinch each salt and pepper**. Let sit until step 6.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in reserved skillet over medium-high. Add **remaining chopped shallots** and cook until golden, stirring occasionally, about 1 minute. Add **spinach** in large handfuls as it wilts. Toss until all is wilted, about 1 minute. Season to taste with **salt and pepper**.



2. Make croutons

Cut **roll** into very small cubes. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add bread cubes and cook until golden and crisp, stirring occasionally, 3-4 minutes. Transfer to a plate. Wipe out skillet and reserve for step 4. Finely grate **Parmesan**.



5. Make creamed spinach

Off the heat, add **cream cheese** and **¼ cup of the pasta water** to the **spinach**. Cook over medium-low heat stirring to melt completely. Stir in **⅔ of the Parmesan**, in large pinches to avoid clumping, and season generously with **pepper**.



3. Cook tortelloni

Return water to a boil and add **tortelloni**. Cook until al dente, stirring gently, 3-4 minutes. Reserve **⅓ cup pasta cooking water**, then drain tortelloni.



6. Finish tortelloni & serve

Add **tortelloni** and **1-2 tablespoons of the pasta water** to the **creamied spinach** and cook over medium-low heat until heated through, turning to coat with sauce, about 1 minute. Serve **tortelloni and spinach** topped with **fresh tomato sauce, croutons**, and **remaining Parmesan**. Enjoy!