

Tortelloni in Pink Sauce

with Italian Chopped Salad



20-30min



2 Servings

We took the vodka out of the vodka sauce and what remains is an elegant, creamy pink sauce. We toss the pink sauce with pillowy cheese tortelloni, and serve it all with a refreshing Italian chopped salad loaded with tangy pepperoncini, roasted red peppers, and grated Parmesan cheese. Cook, relax, and enjoy!

What we send

- passata tomatoes
- romaine heart
- roasted red pepper
- shallot

What you need

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

Tools

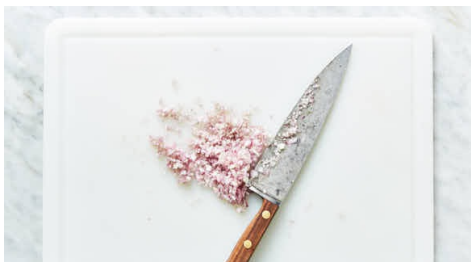
- colander
- medium skillet

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 57g, Carbs 74g, Proteins 26g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Cover and keep warm over low. Halve **shallot**, then peel and finely chop.



2. Marinate shallot

In a medium bowl, whisk together **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each salt and pepper**. Stir in **about ¼ cup shallot** and set aside to marinate.



3. Make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining shallot** and cook until softened, but not browned, 2-3 minutes. Add **tomato passata**, **a pinch of sugar**, and **½ teaspoon salt**. Bring to a simmer and cook until slightly thickened and starting to stick to bottom of skillet, about 3 minutes. Remove from heat, stir in **mascarpone** and set aside.



4. Prep salad

Pat **red peppers** dry, then thinly slice. Quarter **romaine** lengthwise, then cut crosswise into ½-inch pieces, discarding end. Remove stem ends from **pepperoncini**, then thinly slice. Finely grate **Parmesan**.



5. Boil tortelloni

Return water to a boil. Add **tortelloni**. Cook, stirring gently, until al dente, about 3 minutes. Reserve **½ cup pasta water**, then drain tortelloni. Return **sauce** to medium heat, add tortelloni and **reserved pasta water**, and toss to coat. Bring to a simmer and cook until sauce is heated and thickened slightly, 2-3 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **romaine**, **red peppers**, **pepperoncini**, and **half of the Parmesan** to **marinated shallot**. Toss to coat and season salad to taste with **salt** and **pepper**. Serve **tortelloni** in bowls, topped with **remaining Parmesan**, with **salad** alongside. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**