



FAST

ONE POT

One-Pan Tortelloni Parm

with Chopped Italian Salad



20-30min



2 Servings

Tortelloni is a stuffed pasta, typically found in Northern Italy. They are very similar to tortellini, but slightly larger. For this dish, tortelloni are cooked directly in a flavorful sauce made with whole-peeled tomatoes, shallots, and garlic, and then is topped with mozzarella. And the best part? It's all done in one pan!

What we send

- garlic
- canned whole-peeled tomatoes
- romaine heart
- cucumber
- mozzarella ⁷
- cheese tortelloni ^{1,3,7}
- roasted red peppers
- Parmesan ⁷
- shallot

What you need

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

Tools

- box grater
- ovenproof skillet

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 1010kcal, Fat 52g, Carbs 108g, Proteins 40g



1. Prep sauce ingredients

Peel and finely chop **1 large garlic clove**. Peel **shallot**; finely chop 2 tablespoons and thinly slice 2 tablespoons. Cut **tomatoes** in the can with kitchen shears until finely chopped.



4. Make sauce

Preheat broiler with a rack in the top position. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped shallots and garlic** and cook, stirring, until just beginning to brown, about 2 minutes. Add **tomatoes**, **¾ cup water**, **½ teaspoon each salt and sugar**, and **several grinds of pepper** and bring to a boil.



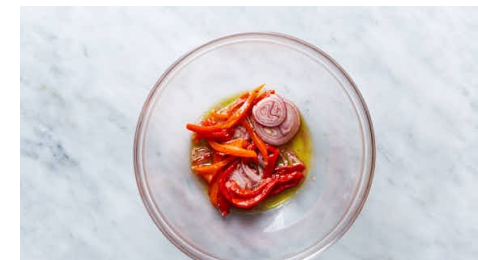
2. Prep salad ingredients

Pat **roasted peppers** dry, then cut into thin strips. Coarsely grate **Parmesan** on the large holes of a box grater. Peel **cucumber**, then cut into thin rounds. Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end.



5. Cook tortelloni

Stir **tortelloni** into **sauce** (it will be thin) and cook over medium heat, stirring frequently to prevent sticking, until pasta is tender and sauce is thickened and reduced, about 10 minutes.



3. Pickle shallots & peppers

In a medium bowl, combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each salt and pepper**. Add **sliced shallots and red peppers** and toss to combine. Let sit until step 6, stirring occasionally.



6. Broil & serve

Thinly slice **mozzarella** and arrange over **tortelloni**. Broil on top oven rack until melted and lightly browned, about 2 minutes (watch closely, as broilers vary). To the bowl with **pickled shallots and peppers**, add **romaine, cucumbers**, and **Parmesan** and toss to combine; season to taste with **salt and pepper**. Serve **tortelloni** with **salad** alongside. Enjoy!