





FAST

ONE POT

One-Pan Tortelloni Parm

with Chopped Italian Salad

 20-30min  4 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

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

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 1000kcal, Fat 52g, Carbs 105g, Proteins 39g



1. Prep sauce ingredients

Peel and finely chop **2 large garlic cloves**. Peel **shallot**; finely chop 3 tablespoons and thinly slice 2 tablespoons. Cut **tomatoes** in the cans with kitchen shears until finely chopped.



4. Make sauce

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



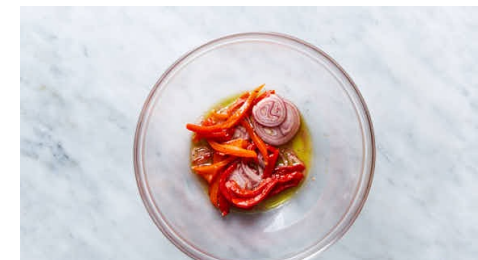
2. Prep salad ingredients

Pat **roasted peppers** dry, then cut into thin strips. Coarsely grate **all of the 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 ends.



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 15 minutes.



3. Pickle shallots & peppers




In a large bowl, combine **2 tablespoons vinegar, ¼ cup 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!

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

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