

DINNERLY



One-Pot Pizza Tortelloni with Tomatoes & Two Cheeses

 20-30min  2 Servings

What do you get when you take cheesy tortelloni, top them with tomato sauce, and a layer of melty fontina cheese? One-pot pizza tortelloni, of course! We've got you covered!

WHAT WE SEND

- cheese tortelloni ^{1,3,7}
- canned whole-peeled tomatoes
- italian seasoning
- garlic
- fontina ⁷
- Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 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.

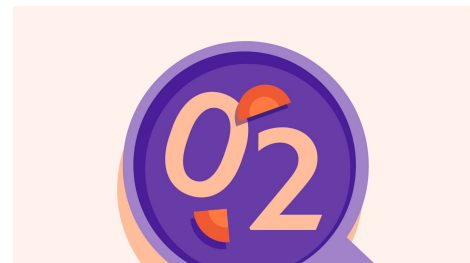
NUTRITION PER SERVING

Calories 760kcal, Fat 51g, Carbs 56g, Proteins 22g



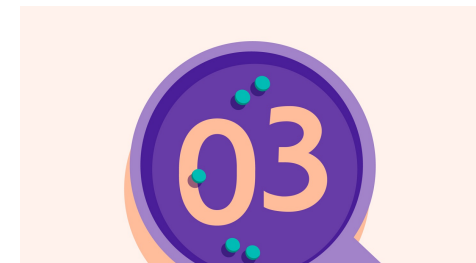
1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Cut **tomatoes** in the can with kitchen shears until finely chopped. Peel and finely chop **2 teaspoons garlic**. Coarsely grate **Parmesan** and **fontina** on the large holes of a box grater.



2. Brown tortelloni

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **tortelloni** in an even layer, then cook, without stirring, until golden brown on underside, 1–2 minutes.



3. Cook tortelloni

Carefully, add **½ cup water** to skillet and immediately cover. Cook until tender, about 5 minutes (add **¼ cup water** if liquid evaporates before pasta is tender). Transfer **tortelloni** to a plate. Cover to keep warm.



4. Make tomato sauce

Heat **2 tablespoons oil** in same skillet over medium. Add **chopped garlic** and **1 teaspoon Italian seasoning**, then cook until fragrant, 1–2 minutes. Add **tomatoes and juices**; cook over medium-high, stirring occasionally, until sauce thickens, 4–5 minutes. Remove from heat. Stir in **1 tablespoon butter** and **½ teaspoon sugar**; season to taste with **salt** and **pepper**.



5. Broil & serve

Transfer **tortelloni** back to same skillet with **tomato sauce**, gently stirring to combine. Top with **grated Parmesan and fontina**, then broil on top oven rack until **cheeses** are melted and bubbling, about 2 minutes (watch closely). Let stand 5 minutes before serving. Season **pizza tortelloni** with **fresh pepper**. Enjoy!



6. Make it meaty!

Feeling adventurous? Looking for some meat? Go ahead and brown some crumbled Italian sausage or ground beef as the start to your tomato sauce in step 4.