



DINNERLY



FAST

Tortelloni Pesto Primavera with Tomatoes & Summer Squash

 20-30min  2 Servings

Meatless Monday. Tortelloni Tuesday. Weeknight dinner Wednesday. Throw-it-all-together Thursday. Fresh ingredients Friday. Squash Saturday. Summer produce Sunday. Okay, we totally made up most of those, but you get the idea. Easy, tasty, and dinner for every day of the week. We've got you covered.

WHAT WE SEND

- garlic
- yellow squash
- cheese tortelloni ^{1,3,7}
- plum tomatoes
- Parmesan ⁷
- fresh basil

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater or microplane
- colander
- saucepan
- 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 720kcal, Fat 50g, Carbs 50g, Proteins 19g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim and discard ends from **squash**, halve lengthwise, then cut crosswise into ¼-inch thick half moons. Finely grate **Parmesan**. Halve **tomato** lengthwise, then cut into ½-inch pieces.



2. Make pesto

Pick **basil leaves** from stems; discard stems and finely chop leaves. Peel and finely chop **1 teaspoon garlic**. In a large bowl, stir to combine basil, chopped garlic, **¼ cup oil**, **a few grinds pepper**, and **half of the Parmesan**. Set pesto aside.



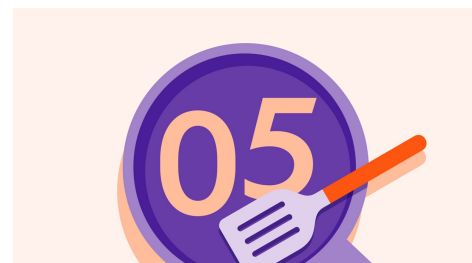
3. Sauté squash & tomatoes

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **squash** and **a pinch of salt**, then cook, stirring, until lightly golden, 2–3 minutes. Add **tomatoes**, and cook, stirring, until squash is tender, 1–2 minutes more.



4. Cook pasta

Add **tortelloni** to boiling water and cook, stirring occasionally, until al dente, 2–3 minutes. Reserve **¼ cup pasta water**, then drain tortelloni and add to bowl with **pesto**. Stir in **2 tablespoons of the reserved pasta water**, tossing to coat tortelloni. Add 1 tablespoon water at a time, as needed if pasta is too dry.



5. Finish & serve

Add **squash** and **tomatoes** to bowl with **pesto and tortelloni**, tossing to combine; season to taste with **salt**. Serve **tortelloni pesto primavera** sprinkled with **remaining Parmesan** over top. Enjoy!



6. Add some green!

Pasta salad counts as a salad in our language, but we understand if you want a little extra green on the table. Toss together some crunchy romaine with a light lemon dressing to compliment your meal.