





Saucy Tortelloni

with Spicy Pork & Broccoli

 ca. 20min  4 Servings

The cheese tortelloni aren't going to be the only thing that's stuffed once you dive into this dish! The pillowy pasta is matched with crisp-tender broccoli and ground pork. Savory broth and a spicy rosemary oil bring the big time flavor, while the crispy rosemary leaves and grated Parmesan add a delicate texture and finish. And it's all on the table in under 30 minutes! Cook, relax, and enjoy!

What we send

- crushed red pepper
- garlic
- broccoli crowns
- turkey broth concentrate
- fresh rosemary
- ground pork

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 900.0kcal, Fat 50.0g, Proteins 40.0g, Carbs 75.0g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Pick and coarsely chop **rosemary leaves**. Finely grate **Parmesan**. Thinly slice **broccoli stems** and cut tops into ½-inch florets. Peel and finely chop **2 large garlic cloves**.



4. Cook tortelloni

Return water to a boil, if necessary, then add **tortelloni** and cook until al dente, about 1-2 minutes. Reserve **1 cup cooking water**, then drain tortelloni. Whisk **broth concentrate** into reserved cooking water.



2. Make rosemary oil

Heat **rosemary leaves** and **¼ cup oil** in a large skillet over medium-high and cook, stirring occasionally, until rosemary is crisp and fragrant, 1-2 minutes. Scrape into a heatproof bowl and stir in **¼ teaspoon of the crushed red pepper**.



5. Cook broccoli

Add **1½ tablespoons oil** to skillet along with **broccoli** and a **pinch of salt**. Cook over medium-high until crisp-tender, 2-3 minutes. Add **½ cup of the broth mixture**, cover partially, and cook until broccoli is tender and liquid is nearly evaporated, 2-3 minutes. Return **browned pork** to skillet with broccoli and cook until heated through, about 1 minute.



3. Cook pork

In a medium bowl, combine **pork**, **chopped garlic**, **1 tablespoon oil**, **1½ teaspoons salt**, and **½ teaspoon pepper**. Add pork to same skillet, and cook, breaking into small pieces. Continue to cook, turning once, until browned all over, about 5 minutes. Transfer to a plate using a slotted spoon.



6. Finish & serve

Add **tortelloni** to skillet, along with **remaining broth** and toss to heat through, about 1 minute. Off heat, stir in **¾ of the Parmesan**. Spoon **tortelloni** onto plates and top with **remaining Parmesan**, **crisp rosemary**, and a **drizzle of spicy rosemary oil**. Enjoy!