



Tortelloni with Kale Pesto

and Tomato-Basil Salad



20-30min



2 Servings

This meal combines some of our favorite warm weather delights—pesto, tomatoes, and basil. But, the twist here is that you won't find the basil in the pesto because the fresh sauce is made of nutritious, delicious kale! Fresh ribbons of basil are tossed with sliced tomatoes and a slightly sweet white balsamic vinaigrette. Garlicky ciabatta bread is perfect for sopping up every last drop of pesto...

What we send

- garlic
- curly kale
- fresh basil
- plum tomatoes
- white balsamic

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- colander
- large saucepan
- rimmed baking sheet

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 923.0kcal, Fat 50.0g, Proteins 31.0g, Carbs 92.0g



1. Prep pesto

Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low heat. Strip **kale leaves** from **stems**, discard stems. Peel **2 large cloves garlic** and finely chop 1. Coarsely grate **Parmesan** on large holes of a box grater. Preheat broiler with top rack 6 inches from heat source.



4. Make pesto

Measure **2 packed cups of kale** (save rest for own use) and transfer to a food processor (or use a blender). Add **almonds** and **remaining chopped garlic**, and pulse until finely chopped. While machine is running, add **¼ cup oil** and purée to a paste. Add **½ of the Parmesan**, **½ teaspoon salt**, and **¼ teaspoon pepper**, and pulse to combine. (You should have about ¾ cup.)



2. Make tomato-basil salad

Halve **tomatoes**, then remove and discard cores. Cut tomatoes into ½-inch pieces. Pick **basil leaves** from **stems**, stack leaves, roll like a cigar, and slice into thin ribbons crosswise. In a small bowl, combine tomatoes, basil, **vinegar**, **¼ of the chopped garlic**, and **2 tablespoons oil**. Season with **salt** and **pepper** and let sit until step 6.



5. Cook pasta

Return water to a boil. Add **tortelloni** and cook, stirring occasionally, until al dente, about 3 minutes. Reserve **¼ cup pasta cooking water**, then drain tortelloni and return to the saucepan.



3. Make garlic toast

Cut **ciabatta** into ½-inch slices, brush on both sides with **oil**, and place on a foil-lined baking sheet. Broil bread until toasted, flipping once, about 1 minute per side (watch closely). Rub lightly with **whole garlic clove** and season with **salt**.



6. Finish & serve

Add **½ of the pesto** to **tortelloni** and toss to coat (save rest for own use). Stir in the **pasta water** to loosen and season to taste with **salt** and **pepper**. Spoon into bowls and top with **tomato-basil salad**. Sprinkle with **remaining Parmesan**, drizzle with **oil**, and serve with garlic toast. Enjoy!