



## Warm Tortelloni & Bean Salad

with Roasted Tomato Vinaigrette



ca. 20min



2 Servings

Broiling tomatoes is a great trick for quickly concentrating their flavor and letting their natural sweetness shine! Meaty cannellini beans marinate in the garlicky tomato dressing before the warm tortelloni and green beans are added. Finished off with a scattering of shaved Parmesan, this speedy recipe will put you in the fast lane to dinnertime. Cook, relax, and enjoy!



## What we send

- plum tomatoes
- green beans
- garlic
- white wine vinegar
- cannellini beans

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- 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 819.0kcal, Fat 35.6g, Proteins 22.0g, Carbs 61.2g



### 1. Prep ingredients

Preheat broiler with top rack 6-inches from heat source. Bring a large saucepan of **salted water** to a boil. Trim stem ends from **green beans**, then break or cut in half. Quarter **tomatoes** lengthwise. Peel and finely chop **½ teaspoon garlic**.



### 4. Marinate beans

Drain and rinse **cannellini beans** and stir into **vinaigrette**. Let sit until step 6.



### 2. Broil vegetables

Place **green beans** on ½ of a rimmed baking sheet and **tomatoes** on the other ½. Drizzle all over with **1 tablespoon oil**; season all over with **¼ teaspoon salt** and **a few grinds pepper**. Toss to coat. Broil until tomatoes and green beans are tender and browned in spots, about 6 minutes (watch closely).



### 5. Cook tortelloni

Meanwhile, add **tortelloni** to boiling water and cook until al dente, about 3 minutes. Drain well.



### 3. Make tomato vinaigrette

In a large bowl, combine **tomatoes**, **vinegar**, **chopped garlic**, **3 tablespoons oil**, **¼ teaspoon salt**, and **a few grinds pepper**; use a whisk to combine and break up tomatoes.



### 6. Finish & serve

Using a vegetable peeler, shave the **Parmesan** into strips. Add **tortelloni** and **green beans** to large bowl with **beans** and **dressing** and gently toss to combine; season to taste with **salt** and **pepper**. Serve **salad** topped with **shaved Parmesan** and **a few grinds black pepper**. Enjoy!