MARLEY SPOON

Fast! Pesto Shrimp Tortelloni Alfredo

with Spinach

under 20min 2 Servings

Sweet shrimp and tender cheese tortelloni are a busy cook's secret weapons, both cooking in mere minutes. Here, we combine them in a rich and creamy Alfredo sauce along with fresh spinach and bright basil pesto. We first toast the tortelloni in butter until golden, and then simmer them with the shrimp in Alfredo and freshly grated Parmesan for this quick and hearty showstopper.

What we send

- ¾ oz Parmesan [2]
- 10 oz pkg shrimp [3]
- 9 oz cheese tortelloni [1,2,4]
- 10 oz Alfredo sauce [2]
- 5 oz baby spinach
- 2 oz basil pesto [2]

What you need

- kosher salt & ground pepper
- butter [2]

Tools

- microplane or grater
- medium skillet

Allergens

Egg (1), Milk (2), Shellfish (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 58g, Carbs 59g, Protein 49g

1. Prep ingredients

Finely grate **Parmesan**, if necessary.

Rinse **shrimp**, then pat very dry; season all over with **salt** and **pepper**.

2. Cook tortelloni

Heat **2 tablespoons butter** in a medium skillet over medium-high. Add **tortelloni** in a single layer; cook, without stirring, until golden on the bottom, 2–3 minutes. Add **shrimp** and **½ cup water**; immediately cover and cook until tender, 4–5 minutes. Uncover; cook until liquid is reduced slightly, about 1 minute.

3. Make sauce

Stir **Alfredo sauce** into skillet with **tortelloni**. Stir in **half of the Parmesan**. Bring to a simmer and cook, stirring occasionally, until sauce is slightly thickened, 1–2 minutes. Reduce heat to medium-low and stir in **spinach, pesto**, and **2 tablespoons water** until spinach is wilted. Remove skillet from heat and season to taste with **salt** and **pepper**.

4. Serve

Serve **pesto shrimp Alfredo** with **remaining Parmesan** sprinkled over top. Enjoy!

5. ...

Looking for more steps?

6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!