



20-Min: Lemony Tortelloni Pasta Salad

with Celery, Parmesan & Olives



ca. 20min



2 Servings

Pasta salad just got a makeover—Marley Spoon style! Instead of plain pasta, we've used stuffed pasta—cheese tortelloni to be exact—which, along with meaty Castelvetrano olives, crunchy celery, peppery arugula, and a lemony-garlic dressing, makes for a quick dinner that manages to be light AND filling. If you have any eaters who are averse to leafy greens—keep the dressed arugula separate.

What we send

- 1 oz Castelvetrano olives ¹²
- 5 oz celery
- ¼ oz fresh parsley
- 2 (¾ oz) Parmesan ⁷
- 1 lemon
- garlic
- 9 oz cheese tortelloni ^{1,3,7}
- 3 oz arugula

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- medium pot
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 43g, Carbs 53g, Protein 24g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Coarsely chop **olives**, removing any pits, if necessary. Thinly slice **celery** on an angle.

Finely chop **parsley stems**, and coarsely chop **parsley leaves**, keeping them separate. Finely grate **Parmesan**.



4. Cook tortelloni

Add **tortelloni** to boiling water. Cook, stirring occasionally, until al dente, about 3 minutes. Drain tortelloni, then rinse with cold water and drain again.



2. Make dressing

Squeeze **all of the lemon juice** into a medium bowl; finely grate in **1 large garlic clove**. Whisk in **3 tablespoons oil**, **1 teaspoon water**, **½ teaspoon each of salt and sugar**, and **a few grinds of pepper**.

Transfer **1 tablespoon of the dressing** to a second bowl and reserve for step 6.



5. Toss with dressing

To bowl with **celery and olives**, add **tortelloni**, and **half each of Parmesan and chopped parsley leaves**; toss to combine.

Toss **arugula** with **reserved dressing** in second bowl; season to taste with **salt**. Serve **arugula** topped with **tortelloni salad**. Sprinkle **remaining Parmesan and parsley leaves** over top.



3. Marinate olives & celery

Add **olives, celery**, and **parsley stems** to first bowl with **remaining dressing** and toss to combine.



6. Serve

Enjoy!