



One-Pan Tortelloni Parm

with Chopped Italian Salad

 20-30min  2 Servings

We upped the ante on baked pasta with this new spin on a classic. Tender, cheese-stuffed tortelloni are given the parmigiana treatment—cooked in an aromatic tomato sauce, topped with melty mozzarella cheese, and broiled until bubbly. The comforting one-skillet dish is served with a refreshingly crisp romaine and cucumber salad on the side.

What we send

- garlic (use 1 large clove)
- 1 shallot
- 1 can whole peeled or chopped tomatoes
- ¾ oz piece Parmesan ¹
- 1 cucumber
- 1 romaine heart
- 9 oz cheese tortelloni ^{2,1,3}
- 1 pkg mozzarella ¹
- 1 bell pepper

What you need

- red wine vinegar (or apple cider vinegar)
- olive oil
- kosher salt & ground pepper
- sugar

Tools

- box grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 1020kcal, Fat 52g, Carbs 110g, Protein 40g



1. Prep ingredients

Peel and finely chop **1 large garlic clove**. Peel **shallot**; finely chop 2 tablespoons and thinly slice 2 tablespoons, keeping them separate. Using kitchen shears, cut **tomatoes** directly in the can until finely chopped, if necessary.



4. Make sauce

Preheat broiler with a rack in the top position. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped shallots** and **garlic**; cook, stirring, until just beginning to brown, about 2 minutes. Add **tomatoes and their juices**, **¾ cup water**, **½ teaspoon each salt and sugar**, and **several grinds of pepper**, and bring to a boil over high heat.



2. Prep salad ingredients

Pat **roasted peppers** dry, then cut into thin strips. Coarsely grate **Parmesan** on the large holes of a box grater. Peel **cucumber**, then cut into thin rounds (or halve lengthwise and scoop out seeds first, if desired, then cut into thin half moons). Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end.



5. Cook tortelloni

Stir **tortelloni** into **sauce** (it will be thin) and cook over medium heat, stirring frequently to prevent sticking, until pasta is tender and sauce is thickened and reduced, about 10 minutes.



3. Pickle shallots & peppers

In a medium bowl, combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each salt and pepper**. Add **sliced shallots** and **red peppers**, and toss to combine. Let sit until step 6, stirring occasionally.



6. Add cheese & broil

Thinly slice **mozzarella** and arrange over **tortelloni**. Broil on top oven rack until melted and lightly browned, about 2 minutes (watch closely, as broilers vary). To the bowl with **pickled shallots and peppers**, add **romaine**, **cucumbers**, and **Parmesan** and toss to combine; season to taste with **salt** and **pepper**. Serve **tortelloni** with **salad** alongside. Enjoy!