

DINNERLY



No Chop! Creamy Tortelloni & Garlicky Panko

with Peas & Parmesan



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy tortelloni? Personally, we'd choose B. This dish requires absolutely no prepwork—just toast the panko, cook the tortelloni and peas, and make the cream sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered! **290**

WHAT WE SEND

- 1 oz panko ¹
- 9 oz cheese tortelloni ^{2,3,1}
- 5 oz peas
- 1 oz cream cheese ³
- 2 (¾ oz) Parmesan ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour ¹

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 40g, Carbs 64g, Protein 26g



1. Toast panko

Bring a medium pot of salted water to a boil.

Finely grate **all the Parmesan**, if necessary. Finely grate **1 teaspoon garlic**.

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **panko and ½ teaspoon of the grated garlic**; cook, stirring, until golden-brown, 3–4 minutes. Season to taste with **salt and pepper**. Transfer to a plate; wipe out skillet and reserve for step 3.



4. Finish & serve

To skillet with **cream sauce**, add **tortelloni, peas, and half of the Parmesan**; cook, stirring gently, until pasta is coated and sauce is the consistency of heavy cream, about 1 minute. Season to taste with **salt and pepper**.

Serve **creamy tortelloni** with **garlicky panko** and **remaining Parmesan** sprinkled over top. Enjoy!



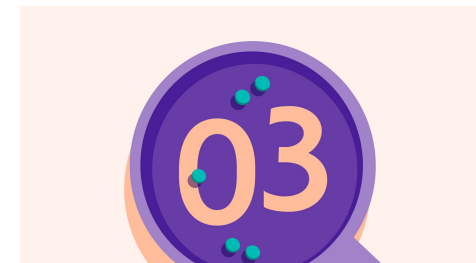
2. Boil pasta & peas

To pot with boiling **salted water**, add **tortelloni** and **peas**; cook until al dente, about 3 minutes. Reserve **¾ cup cooking water**, then drain. Set aside for step 4.



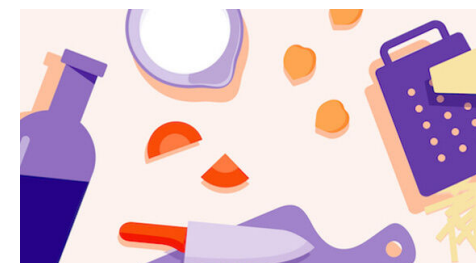
5. ...

What were you expecting, more steps?



3. Make cream sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **remaining grated garlic** and **1 teaspoon flour**; cook, stirring, until garlic is fragrant, about 30 seconds. Stir in **cream cheese** and **reserved cooking water** until smooth. Increase heat to medium-high; cook, whisking, until sauce is smooth and bubbling, about 2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!