

DINNERLY



Easy Peas-y Tortelloni Alfredo with Melted Parmesan



20-30min



2 Servings

Weeknight tender tortelloni in a dreamy, creamy sauce? Yes PEAS! Enter this speedy one-pot recipe that'll take you from hungry to full-ly satisfied in less than 30 minutes. We've got you covered!

WHAT WE SEND

- 3 oz mascarpone ²
- 9 oz cheese tortelloni ^{3,2,1}
- 5 oz peas
- ¼ oz granulated garlic
- ¾ oz Parmesan ²

WHAT YOU NEED

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

TOOLS

- microplane or grater
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 59g, Carbs 55g, Protein 26g



1. Prep ingredients

Preheat broiler with a rack 6-inches from the heat source. Finely grate **all of the Parmesan**, if necessary.



2. Make Alfredo sauce

In a liquid measuring cup, whisk to combine **mascarpone**, ½ **teaspoon granulated garlic**, ½ **cup water**, 2 **teaspoons flour**, and a **generous pinch each of salt and pepper** (it's okay if mixture is lumpy).



3. Pan-fry tortelloni

Heat 2 **tablespoons oil** in a medium ovenproof skillet over medium-high. Add **tortelloni** in a single layer; cook, without stirring, until golden on the bottom, 2–3 minutes. Add ½ **cup water** and immediately cover; cook until tender, about 5 minutes. Uncover; cook until tortelloni is crisp on the bottom, 1–2 minutes more (add 1 **tablespoon water**, as needed, if browning too quickly).



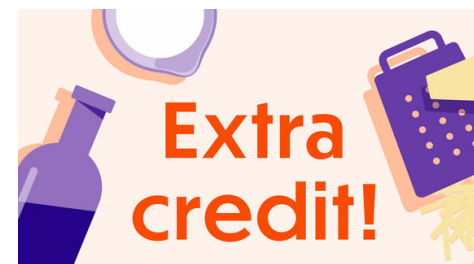
4. Add Alfredo sauce & peas

Stir **Alfredo sauce** and **peas** into skillet with **tortelloni**. Add **half of the Parmesan** (in large pinches to avoid clumping), stirring to incorporate. Bring to a simmer and cook, stirring occasionally, until sauce is slightly thickened, 1–2 minutes. Remove skillet from heat and season to taste with **salt and pepper**.



5. Broil & serve

Sprinkle **remaining Parmesan** over top of **tortelloni**. Broil on top oven rack until golden brown, 1–2 minutes (watch closely as broilers vary). Enjoy!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.