

DINNERLY



Creamy Tomato-Basil Tortelloni with Peas



under 20min



2 Servings

Tomato-basil is a classic flavor duo that can do no wrong. Add some cheesy tortelloni and sweet green peas to the mix and BOOM, dinner is on the table in just 20 minutes. We've got you covered!

WHAT WE SEND

- 8 oz tomato sauce
- 9 oz gluten free cheese ravioli ^{3,7}
- 5 oz peas
- 1 oz cream cheese ⁷
- 2 oz basil pesto ⁷
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- garlic

TOOLS

- microplane or grater
- medium (10") skillet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

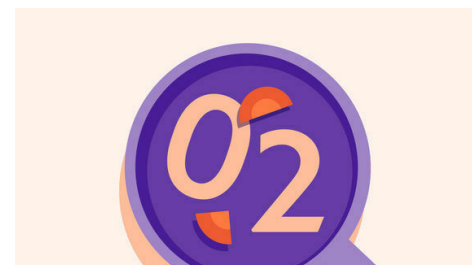
Calories 660kcal, Fat 36g, Carbs 63g, Protein 26g



1. Prep ingredients

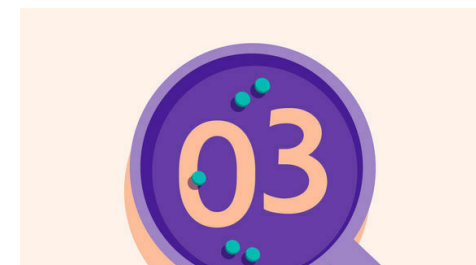
Finely chop **1 teaspoon garlic**.

Finely grate **Parmesan**, if necessary.



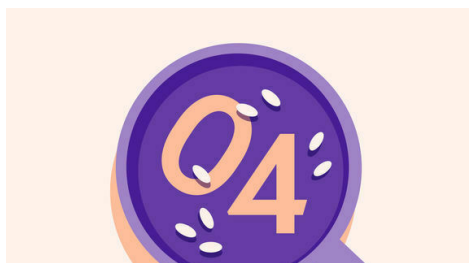
2. Make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce, 1 cup water, ½ teaspoon salt** and **a pinch each of pepper and sugar**; bring to a boil.



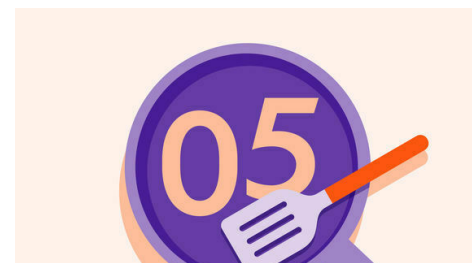
3. Cook tortelloni

Stir **tortelloni** into skillet with **sauce**. Reduce heat to medium-low and cook, stirring occasionally to prevent sticking, until al dente, about 3 minutes.



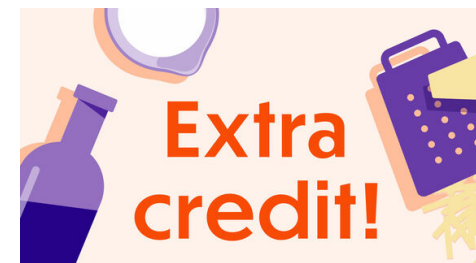
4. Add peas & cheese

Add **peas** and **cream cheese** to skillet with **tortelloni**. Cook, stirring, until peas are heated through and cream cheese is melted into sauce, about 2 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Top **tortelloni** with a **drizzle of pesto** and **some of the grated parmesan**. Serve **remaining Parmesan** on the side for sprinkling, as desired. Enjoy!



6. Craving extra protein?

Have carnivores at your table? Check out our handy protein packs! Sauté some ground beef as the start to your tomato sauce in step 2, or serve this tortelloni alongside grilled chicken breasts or shrimp.