

DINNERLY



Crispy Buffalo Tortelloni with Spinach Salad & Ranch Dressing



20-30min



2 Servings

Fact: One Direction's song, "What Makes You Beautiful," was actually written about these irresistible, breaded tortelloni tossed in Buffalo sauce, then drizzled with cool ranch dressing. Okay, we can't 100% back that claim up, but we're pretty positive that's what they meant with the lyric, "You'll understand why I want you so desperately." We've got you covered!

WHAT WE SEND

- 1 bag celery
- 1 oz panko ²
- 9 oz cheese tortelloni ^{1,2,3}
- 1 oz Buffalo sauce
- 5 oz baby spinach
- 2 pkts ranch dressing ^{1,3}

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil
- 4 Tbsp butter ³
- apple cider vinegar (or white wine vinegar)

TOOLS

- rimmed baking sheet
- large saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 910kcal, Fat 64g, Carbs 65g, Protein 23g



1. Prep breeding station

Preheat oven to 450°F with a rimmed baking sheet placed on the center oven rack. Bring a large saucepan of **salted water** to a boil over high heat.

Trim and thinly slice **celery**.

In a medium bowl, whisk 1 **large egg**. In a shallow bowl, stir to combine **panko** and 2 **teaspoons oil** until evenly coated.



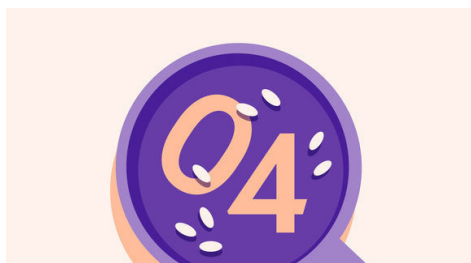
2. Bread tortelloni

Carefully, add **tortelloni** to saucepan with boiling **salted water**; cook, stirring occasionally, until almost al dente, about 3 minutes (start timer as soon as tortelloni hits the water, it does not need to come back to a boil). Drain tortelloni and transfer to a paper towel-lined plate. Let cool before breading. Reserve saucepan for step 4.



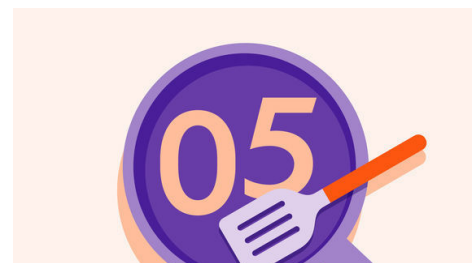
3. Oven-fry tortelloni

Add **cooled tortelloni** to bowl with **egg**, tossing gently to coat. Lift out of bowl, letting excess egg drip off. One at a time, add tortelloni to **panko**, pressing lightly to help breading adhere (it's ok if they aren't fully coated). Carefully, place tortelloni in an even layer on preheated baking sheet. Bake on center oven rack until tortelloni is golden, 10–15 minutes.



4. Make buffalo sauce

While **tortelloni** bake, melt 4 **tablespoons butter** in reserved saucepan over medium heat. Remove from heat and whisk in **Buffalo sauce**. Cover to keep warm.

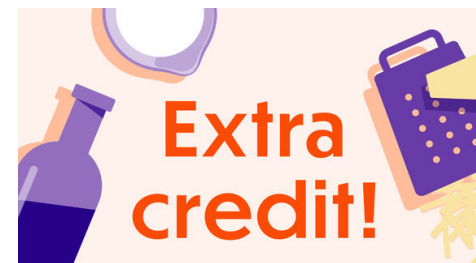


5. Finish & serve

In a large bowl, toss **spinach** and **celery** with 1 **tablespoon oil** and 2 **teaspoons vinegar**; season to taste with **salt** and **pepper**.

Add **oven-fried tortelloni** to pot with **Buffalo sauce**; toss gently to coat.

Serve **spinach salad** topped with **oven-fried Buffalo tortelloni** drizzled all over with **ranch dressing**. Enjoy!



6. Facts!

Oven-frying is the less messy (and healthier!) way to achieve that crispy texture we all know and love. Preheating the baking sheet before cooking ensures you get an even crunch all around and cuts the cooking time down.