

DINNERLY



One-Pot Tortelloni Florentine with Marinara & Fontina

 20-30min  2 Servings

The ideal dinner date would be gorgeous, agreeable, appealingly cheesy, a little saucy, and without a lot of baggage (i.e. a ton of dishes to clean up afterward). Oh look, we found your perfect match. We've got you covered!

WHAT WE SEND

- 9 oz cheese tortelloni ^{1,2,3}
- 8 oz tomato sauce
- 5 oz baby spinach
- 2 oz shredded fontina ²
- ¼ oz Italian seasoning

WHAT YOU NEED

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

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 38g, Carbs 67g, Protein 27g



1. Prep & cook tortelloni

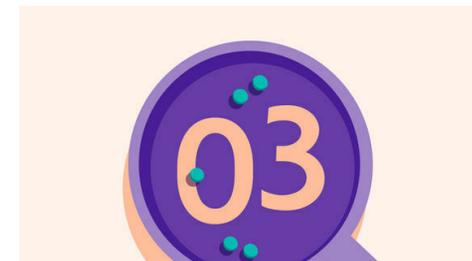
Finely chop **2 teaspoons garlic**.

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **tortelloni** in a nearly even layer; cook, without stirring, until golden-brown on the bottom, 2–3 minutes. Carefully add **½ cup water**, then immediately cover. Cook until tender, about 5 minutes (reduce heat if browning too quickly). Transfer to a plate; wipe out skillet.



2. Cook marinara sauce

Heat **chopped garlic** and **1 tablespoon oil** in same skillet over medium-high. Cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce**, **½ cup water**, **1 teaspoon italian spice**, and **½ teaspoon sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium-low and simmer until slightly reduced, about 5 minutes.



3. Add spinach & tortelloni

Preheat broiler with a rack in the top position.

To skillet with **marinara sauce**, stir in **spinach** and **tortelloni**; cook, stirring, until tortelloni are coated and spinach is wilted, 1–2 minutes. Remove from heat; season to taste with **salt** and **pepper**.



4. Broil & serve

Top **tortelloni** with **cheese**. Broil on top oven rack until melted and browned in spots, 2–3 minutes (watch closely as broilers vary).

Serve **tortelloni florentine** garnished with a **few grinds of pepper**, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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