



Creamy Baked Tortelloni

with Salad & Marinated Shallots



20-30min



2 Servings

If you love the cheesy comfort of baked stuffed pasta but not the actual work of stuffing the pasta...well, have we got a dish for you. To the rescue: tortelloni, which are already stuffed with cheese. We coat the pillowy pasta in a pink sauce that's reminiscent of vodka sauce (minus the vodka). Then bake it all under a blanket of mozzarella until the cheese is molten and delicious.

What we send

- 3 oz shallot
- 1 pkg mozzarella ¹
- tomato paste (use ¼ cup)
- 1 pkg cheese tortelloni ^{2,1,3}
- 2½ oz peas
- 5 oz Boston lettuce
- 3 oz mascarpone cheese ¹

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- medium baking dish
- box grater
- small saucepan

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 53g, Carbs 88g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper third and center positions. Lightly **oil** a medium baking dish. Halve **shallot**, then peel and thinly slice lengthwise. Reserve **⅓ cup sliced shallots** for salad, then finely chop ¼ cup of the remaining shallot. Shred **mozzarella** on the large holes of box grater.



4. Bake tortelloni

Place **tortelloni** and **peas** in prepared baking dish and top with **sauce**. Shake to distribute sauce and top with **mozzarella**. Cover baking dish with foil, then bake on center oven rack until tortelloni begin to soften, about 10 minutes. Uncover, and continue to bake until sauce is thickened, about 8 minutes.



2. Start sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped shallots** and cook, stirring, until golden, 1-2 minutes. Add **¼ cup tomato paste** and **all of the cream cheese**; break up with the back of a spoon, and cook until cream cheese has softened, stirring occasionally, about 1 minute.



5. Make dressing

Meanwhile, in a large bowl, whisk **1 tablespoon vinegar** with **2 tablespoons oil**, and season to taste with **salt** and **pepper**. Tear **lettuce** into bite-size pieces. Add **sliced shallots** to dressing and allow to marinate while **tortelloni** bake.



3. Finish sauce

Whisk in **1¼ cups water** and bring to a boil over high and cook, about 1 minute. Season to taste with **salt** and **pepper**. Remove from heat.



6. Broil tortelloni & serve

Remove **tortelloni** from oven and switch oven to broil. Broil on upper oven rack until **cheese** is golden-brown and bubbly, 1-2 minutes (watch closely, as broilers vary). Add **lettuce** to **dressing** and toss to coat. Serve **baked tortelloni** with **salad** alongside. Enjoy!