



Tomato & Pesto Tortelloni Bake

with Parmesan Red Leaf Salad



20-30min



2 Servings

We love any and all pastas, but too often we have to choose between pesto or tomato sauce. This dream dish offers the best of both worlds, by combining tomatoes and flavorful basil pesto. The cheese tortelloni is baked in the combined sauce, and then topped with grated Parmesan and more pesto. A crisp red leaf salad is served alongside.

What we send

- 1 can cherry tomatoes
- garlic (use 1 large clove)
- 4 oz basil pesto ⁷
- 1 pkg cheese tortelloni ^{1,3,7}
- ¾ oz piece Parmesan ⁷
- 1 head red leaf lettuce

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or balsamic vinegar)

Tools

- small saucepan
- medium baking dish
- microplane or box grater

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 55g, Carbs 62g, Proteins 24g



1. Prep sauce

Preheat oven to 450°F with a rack in the upper third. Using kitchen shears, cut **tomatoes** directly in the can until finely chopped. Peel and chop **1 teaspoon garlic**. Heat **1 teaspoon oil** in a small saucepan over medium-high. Add garlic and cook, stirring, until sizzling, about 30 seconds. Add tomatoes and their juices, **¼ cup water**, **1 teaspoon sugar**, and a **generous pinch of salt**.



2. Make sauce

Bring sauce to a simmer, and mash **tomatoes** with a fork. Cook, stirring, until flavors have melded, about 3 minutes. Off the heat, stir in **1 tablespoon of the pesto** (save rest for step 6). Season to taste with **salt** and **pepper**.



3. Bake tortelloni

Lightly **oil** a medium baking dish. Place **tortelloni** in prepared dish, spread in an even layer, and top with **sauce**. Shake dish to distribute sauce. Cover with foil, and bake on upper oven rack until tortelloni are tender, about 15 minutes.



4. Prep Parmesan & salad

While **tortelloni** bakes, finely grate **Parmesan**. Tear **lettuce leaves** into bite-size pieces. In a large bowl, whisk to combine **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



5. Broil tortelloni

Switch oven to broil. Carefully remove foil from **tortelloni**, and top with **all but ¼ cup of the Parmesan** (save the rest for step 6). Return baking dish to upper oven rack. Broil, uncovered, until **cheese** and tortelloni are golden-brown and bubbly, 1-3 minutes (watch closely, as ovens vary).



6. Top tortelloni & serve

Toss **lettuce** in the bowl with **vinaigrette**, and add **remaining Parmesan**. Season to taste with **salt** and **pepper**. Dollop **remaining pesto** on top of **tortelloni**. Serve **tortelloni** with **salad** alongside. Enjoy!