



Broccoli & Cheese Tortelloni

with Spinach & Walnuts



20-30min



2 Servings

We've tossed cheesy, pillowy tortelloni with spinach, broccoli, and a nutty walnut-broccoli pesto to create a simple, tasty dinner that's pretty hard to resist. And that's quite all right, because with each lemony, cheesy bite, you're loading up with vegetable goodness!

What we send

- 1 oz walnuts ¹⁵
- garlic (use 1 large clove)
- ¼ oz fresh basil
- 1 lemon
- ¾ oz piece Parmesan ⁷
- 1 pkg cheese tortelloni ^{1,3,7}
- 3 oz baby spinach
- 3 oz mascarpone ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

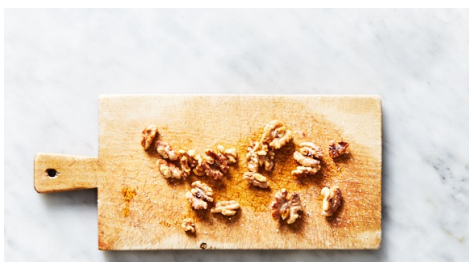
- medium pot
- small skillet
- microplane or box grater
- colander

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 48g, Carbs 56g, Protein 25g



1. Toast walnuts

Bring a medium pot of **salted water** to a boil over high heat. Heat **1 teaspoon oil** in a small skillet over medium. Add **walnuts**. Cook, stirring frequently, until golden brown, about 5 minutes. Sprinkle with **salt**. Transfer to a cutting board to cool slightly.



4. Make pesto

Finely chop **toasted walnuts** and **half of the cooked broccoli**. (Save remaining broccoli for step 6.) Transfer to a medium bowl; add **chopped garlic**, **lemon zest**, **chopped basil**, **half of the Parmesan**, and **3 tablespoons oil**. Stir **pesto** to combine, then season with **salt** and **pepper**.



2. Prep ingredients

Trim **broccoli**, then cut into 2-inch florets. Peel and finely chop **1 teaspoon garlic**. Pick **basil leaves** from **stems**. Discard stems and finely chop leaves. Finely grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice** into a small bowl, keeping them separate. Cut any **remaining lemon** into wedges. Finely grate **Parmesan**.



5. Cook tortelloni

Bring pot of water back to a boil. Add **tortelloni** and cook, stirring, until al dente, about 3 minutes. Reserve **¼ cup pasta water**. Add **spinach** to pot, stir once, then immediately drain tortelloni and spinach; return to the pot.



3. Cook broccoli

Add **broccoli** to boiling water. Cook until bright green and crisp-tender, about 3 minutes. Using a slotted spoon, transfer broccoli to a colander. Cover pot, reduce heat to low, and keep water warm for step 5.



6. Finish & serve

Add **pesto**, **reserved broccoli florets**, **lemon juice**, and **2 tablespoons of the pasta water** to pot. Toss gently to combine, and add more pasta water to loosen, if necessary. Season to taste with **salt** and **pepper**. Serve tortelloni sprinkled with **remaining Parmesan** and with **lemon wedges**, for squeezing. Enjoy!