

MARLEY SPOON



Tortelloni in Pink Sauce

with Italian Chopped Salad



20-30min



2 Servings

We took the vodka out of the vodka sauce and what remains is an elegant, creamy pink sauce. We toss the pink sauce with pillowy cheese tortelloni, and serve it all with a refreshing Italian chopped salad loaded with tangy pepperoncini, roasted red peppers, and grated Parmesan cheese.

What we send

- 1 shallot
- 8 oz can tomato sauce
- 3 oz mascarpone cheese ¹
- 4 oz roasted red peppers
- 1 romaine heart
- 1½ oz pepperoncini
- ¾ oz piece Parmesan ¹
- 1 pkg cheese tortelloni ^{2,1,3}

What you need

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

Tools

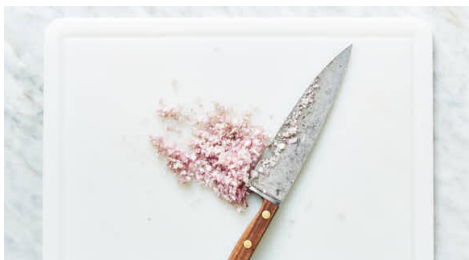
- medium pot
- medium skillet
- microplane or grater
- colander

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 870kcal, Fat 56g, Carbs 72g, Protein 25g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Cover and keep warm over low. Peel and finely chop **shallot**.



2. Marinate shallots

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each of salt and pepper**. Stir in **2 tablespoons of the shallots**. Set aside to marinate until step 6.



3. Make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining shallots**; cook, stirring, until softened, but not browned, 2-3 minutes. Add **tomato sauce**, **a pinch of sugar**, and **½ teaspoon salt**. Bring to a simmer and cook until slightly thickened and starting to stick to bottom of skillet, about 3 minutes. Remove from heat; stir in **mascarpone**. Set aside until step 5.



4. Prep salad

Thinly slice **red peppers**. Quarter **romaine** lengthwise, then cut crosswise into ½-inch pieces, discarding end. Thinly slice **pepperoncini**. Finely grate **Parmesan**.



5. Boil tortelloni

Return water to a boil. Add **tortelloni**. Cook, stirring gently, until al dente, about 3 minutes. Reserve **½ cup cooking water**, then drain tortelloni. Return **sauce** to medium heat, add tortelloni and reserved cooking water, and toss to coat. Bring to a simmer and cook until sauce is heated and thickened slightly, 2-3 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **romaine**, **red peppers**, **pepperoncini**, and **half of the Parmesan** to **marinated shallots**, and toss to coat. Season to taste with **salt** and **pepper**. Serve **tortelloni** topped with **remaining Parmesan**, and with **salad** alongside. Enjoy!