



Cheesy Red Pepper Pesto Tortelloni Bake

with Garlic-Butter Green Beans



20-30min



2 Servings

We coat tortelloni in a luscious red pepper pesto, then cover it in a cheesy blanket of mozzarella and Parmesan before baking it until bubbly and golden brown. Garlicky crisp green beans are served alongside.

What we send

- garlic (use 2 large cloves)
- ¾ oz piece Parmesan ⁷
- 1 pkg mozzarella ⁷
- tomato paste (use 3 Tbsp)
- 4 oz roasted red pepper pesto ⁷
- 1 pkg cheese tortelloni ^{1,3,7}
- ½ lb green beans
- ¼ oz fresh parsley

What you need

- butter ⁷
- olive oil
- kosher salt & pepper

Tools

- box grater or microplane
- medium ovenproof skillet
- medium saucepan

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 910kcal, Fat 45g, Carbs 95g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Coarsely shred **mozzarella** on the large holes of a box grater.



2. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **3 tablespoons of the tomato paste** and **1 teaspoon of the chopped garlic**, and cook, stirring, until fragrant, about 30 seconds. Stir in **½ cup of the pesto** and **2 cups water**. Bring to a boil, then remove skillet from heat. Season sauce to taste with **salt** and **pepper**.



3. Bake tortelloni

Add **tortelloni** and **half of the Parmesan** to **pesto sauce** in skillet. Gently stir to coat pasta in sauce. Cover skillet tightly with foil. Bake on upper oven rack until pasta is tender and sauce is thickened slightly, about 15 minutes. Remove from oven and discard foil. Preheat broiler.



4. Prep green beans

While tortelloni bakes, trim ends from **green beans**. Coarsely chop **parsley leaves and stems**. Take out **1 tablespoon butter** to soften.



5. Finish tortelloni bake

Stir **tortelloni and sauce**, then sprinkle with **mozzarella** and **remaining Parmesan**. Broil on upper oven rack until cheese is melted and browned in spots, about 5 minutes (watch closely as broilers vary). Remove from oven and let stand 5 minutes.



6. Cook green beans & serve

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **green beans** and **a pinch each of salt and pepper**; cook until tender and browned in spots, about 5 minutes. Transfer **green beans** to a medium bowl, then add **softened butter, parsley, and remaining garlic**; toss until butter is melted and coating green beans. Season to taste with **salt** and **pepper**. Enjoy!