



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
- ½ lb broccoli crowns
- 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
- 2 pkts cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- small skillet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

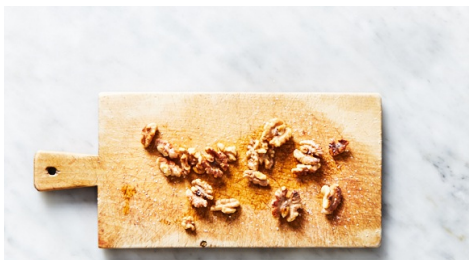
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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, Proteins 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.



2. Prep ingredients

Trim ends from **broccoli**, then cut crowns into 2-inch florets. Peel and finely chop **1 teaspoon garlic**. Pick and finely chop **basil leaves**, discarding stems. 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**.



4. Make pesto

Finely chop **toasted walnuts** and **half of the broccoli** save remaining broccoli for step 6). Transfer **chopped walnuts** and **chopped broccoli** to a medium bowl. Add **chopped garlic, lemon zest, chopped basil, half of the Parmesan, and 2 tablespoons oil**. Stir **pesto** to combine, then season to taste with **salt** and **pepper**.



5. Cook tortelloni & spinach

Bring pot of water back to a boil. Add **tortelloni** and cook, stirring, until al dente, about 3 minutes. Reserve **¼ cup cooking 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, all of the cream cheese, and reserved cooking water** to pot over medium. Toss gently to combine, and add more cooking water to loosen, if necessary. Season to taste with **salt** and **pepper**. Serve tortelloni sprinkled with **remaining Parmesan** and with **any lemon wedges** on the side for squeezing. Enjoy!