



Saucy Tortelloni

with Ricotta & Nutty Parmesan Broccoli



30-40min



2 Servings

Cheese tortelloni is paired with a rustic tomato sauce and dollops of creamy ricotta cheese. We serve this saucy dish with a side of roasted broccoli topped with Parmesan and pine nuts. The pillowy pasta isn't going to be the only thing that's stuffed once you dive into this dish!

What we send

- garlic (use 1 large clove)
- ½ lb broccoli
- 1 medium onion
- 1 can whole peeled tomatoes
- ¾ oz piece Parmesan ⁷
- 1 oz pine nuts ¹⁵
- 1 pkg cheese tortelloni ^{1,3,7}
- 1 container ricotta ⁷

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- sugar
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

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), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 60g, Carbs 77g, Proteins 40g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Finely chop **1 cup onion**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Finely grate **Parmesan**.



4. Make dressing

In a medium bowl, whisk to combine **1 tablespoon each of oil and vinegar**; season to taste with **salt** and **pepper**. Reserve for step 6.



2. Make tomato sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch of salt**. Cook, stirring, until softened and golden, 2-3 minutes. Add **chopped garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **tomatoes**, **¾ cup water**, **2 tablespoons butter**, and **a pinch of sugar**. Cook until water is reduced and sauce is slightly thickened, about 5 minutes.



5. Cook tortelloni

Gently break apart any **tortelloni** that are stuck together. Stir tortelloni into skillet with **tomato sauce**. Cover and cook, stirring occasionally, until tortelloni is al dente, 3-4 minutes.



3. Roast Parmesan broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**. Sprinkle with **half of the Parmesan**, then season with **salt** and **pepper**. Roast on center oven rack for 5 minutes, then carefully sprinkle **pine nuts** over top. Continue to roast on center oven rack until broccoli is tender, Parmesan is lightly browned, and pine nuts are toasted, about 2 minutes (watch closely).



6. Finish & serve

Season **ricotta** directly in the container with **pepper**. Add **Parmesan broccoli and pine nuts** to bowl with **reserved dressing**, and toss to combine. Spoon **a few dollops of ricotta** over **tortelloni**. Serve **broccoli** alongside with **remaining Parmesan** for topping, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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