

# DINNERLY



## One-Pot Tortelloni Florentine with Quick Marinara Sauce

 20-30min  2 Servings

Our ideal date would be gorgeous, agreeable, appealingly cheesy, a little saucy, and without a lot of baggage. Dinnerly: We found your perfect match. We've got you covered!

## WHAT WE SEND

- garlic
- 2 (¾ oz) pieces fontina <sup>7</sup>
- 1 pkg cheese tortelloni <sup>1,3,7</sup>
- 8 oz can tomato sauce
- pizza spice blend (use 1 tsp)
- 3 oz baby spinach

## WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

## TOOLS

- medium (10") ovenproof skillet

## 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 680kcal, Fat 39g, Carbs 61g, Proteins 28g



### 1. Prep garlic & cheese

Finely chop **2 teaspoons garlic**. Thinly slice or coarsely grate **all of the fontina**.



### 2. Cook tortelloni

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **tortelloni** in a nearly even layer and cook, without stirring, until golden brown on the bottom, 2–3 minutes. Carefully add **½ cup water** to skillet, then immediately cover. Cook until tortelloni are tender, about 5 minutes. Transfer to a plate; wipe out skillet.



### 3. Cook marinara sauce

Heat **chopped garlic** and **1 tablespoon oil** in same skillet over medium-high. Cook, stirring, until fragrant, about 1 minute. Add **tomato sauce**, **½ cup water**, **1 teaspoon pizza spice**, and **½ teaspoon sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium-low; simmer until reduced slightly, about 5 minutes.



### 4. Add spinach & tortelloni

Preheat broiler with top rack 6 inches from the heat source. Add **spinach** and **tortelloni** to **marinara sauce**. Cook, stirring, until combined and spinach is wilted, 1–2 minutes. Off heat; season to taste with **salt** and **pepper**.



### 5. Finish & serve

Top **tortelloni** with **cheese**. Broil on top oven rack until melted and browned in spots, 2–3 minutes (watch closely as broilers vary). Enjoy!



### 6. Make it meaty!

Feeling adventurous? Craving some extra protein? Check out our handy protein packs! Brown some ground beef as you start the tomato sauce in step 3, or top your tortelloni with a grilled chicken breast.