



Saucy Cheese Tortelloni Florentine

with Balsamic Green Beans



20-30min



2 Servings

Did someone say "saucy tortelloni?" Now that we have your attention, prepare to be wowed. We tossed tender, cheese-stuffed pasta in a cherry tomato and cream cheese sauce, loaded with baby spinach. The creamy mix is topped with Parmesan cheese, and then broiled until a nutty crust forms on top. We serve the saucy skillet with crisp broiled green beans tossed in a sweet balsamic vinaigrette.

What we send

- garlic (use 2 large cloves)
- ¾ oz piece Parmesan ¹
- ½ lb green beans
- 1 pkg cheese tortelloni ^{2,1,3}
- 1 can cherry tomatoes
- 2 (1 oz) pkts cream cheese ¹
- 3 oz baby spinach

What you need

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

Tools

- box grater or microplane
- medium skillet
- potato masher or fork
- rimmed baking sheet

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 810kcal, Fat 50g, Carbs 68g, Protein 25g



1. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan** cheese. Trim stem ends from **green beans**.



2. Cook tortelloni

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



3. Make sauce

Heat **garlic** and **1 tablespoon oil** in same skillet over medium-high, and cook until fragrant, about 1 minute. Add **cherry tomatoes**, **½ teaspoon sugar**, and a **generous pinch each salt and pepper**. Bring to a boil. Simmer, crushing tomatoes with a potato masher or fork, until thickened, about 5 minutes. Add **cream cheese** and stir until melted, 1-2 minutes more.



4. Broil green beans

While **sauce** simmers, preheat broiler with rack 6 inches from heat source. On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and **1 tablespoon vinegar**. Sprinkle all over with **salt** and **pepper**. Broil on upper rack until crisp-tender and charred in spots, about 5 minutes.



5. Add spinach & tortelloni

To **sauce**, add **spinach** in a few batches, stirring after each addition until just wilted, 1-2 minutes. Fold in the **tortelloni** until combined. Season to taste with **salt** and **pepper**.



6. Finish & serve

Top **tortelloni** with **Parmesan**. Broil on top rack until cheese is melted and browned in spots, 1-2 minutes (watch closely, as broilers vary). Serve **tortelloni** alongside **balsamic green beans**. Enjoy!