



Tortelloni in Red Pepper Brodo

with Cheesy Bread & Fresh Basil



20-30min



2 Servings

Tortelloni en Brodo is a classic Italian dish. It's hard to believe that such a simple recipe can be as rich and flavorful as it is. Here we simmer tender cheese stuffed tortelloni in a flavorful broth (brodo) made with roasted red peppers, onions, plum tomatoes, and fresh basil. We love it because its cozy and hearty but easy to prepare!

What we send

- 1 medium yellow onion
- 8 oz roasted red peppers
- garlic
- 2 plum tomatoes
- ¼ oz fresh basil
- 1 pkt vegetable broth concentrate
- ¾ oz piece Parmesan ⁷
- 1 baguette ¹
- 1 pkg cheese tortelloni ^{1,3,7}

What you need

- butter ⁷
- olive oil
- sugar
- kosher salt & ground pepper

Tools

- medium pot
- microplane or grater
- 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 37g, Carbs 107g, Proteins 33g



1. Prep ingredients

Preheat oven to 450°F with a rack in center position. Finely chop **onion**, **roasted red peppers**, and **2 teaspoons garlic**. Remove core from **tomatoes**, then quarter lengthwise and cut into ½-inch pieces. Pick **basil leaves** from **stems**, keeping them separate. Take out **2 tablespoons butter** to soften.



4. Prep cheesy bread

Finely grate **Parmesan**, if necessary. Using a serrated knife, make 8 crosswise slices in the **baguette**, stopping halfway down (don't cut through). Transfer to a foil-lined rimmed baking sheet. In a small bowl, combine **remaining garlic**, **1 tablespoon of the softened butter**, and **1 tablespoon of the Parmesan**; mash with a fork to combine.



2. Sauté aromatics

Heat **1½ tablespoons oil** in a medium pot over medium-high. Transfer **onions**, **basil stems**, and **half of the chopped garlic** to pot. Cook, stirring, until softened and fragrant, about 4 minutes.



5. Bake cheesy bread

Divide **Parmesan-garlic butter** between cuts in **baguette**, then sprinkle **1 tablespoon of the Parmesan** over top. Bake on the center oven rack until bread is golden brown and cheese is melted, about 6 minutes (watch closely as ovens vary).



3. Start soup

Add **red peppers**, **half of the tomatoes**, and **1 teaspoon salt** to the pot. Cook until **tomatoes** begin to break down, about 5 minutes. Add **broth concentrate**, **3½ cups water**, **1 teaspoon sugar**, and **a few grinds of pepper**. Cover and bring to a boil. Simmer over medium heat while you prepare the **cheesy bread**.



6. Finish & serve

Bring **soup** back to a boil. Add **tortelloni** and **remaining tomatoes** to pot. Cook until pasta is al dente, about 3 minutes. Remove pot from heat. Discard **basil stems**. Stir in **remaining butter**. Season to taste with **salt** and **pepper**. Chop **basil leaves**, then stir in half. Sprinkle **soup** with **remaining Parmesan and basil**. Serve with **cheesy bread**. Enjoy!

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

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