

# DINNERLY



## Creamy Tomato-Basil Tortelloni with Peas



under 20min



2 Servings

Tomato-basil is a classic flavor duo that can do no wrong. Add some cheesy tortelloni and sweet green peas to the mix and BOOM, dinner is on the table in just 20-minutes. We've got you covered!

## WHAT WE SEND

- garlic
- ¼ oz fresh basil
- 8 oz can tomato sauce
- 1 pkg cheese tortelloni <sup>1,3,7</sup>
- 2½ oz peas
- 1 pkt cream cheese <sup>7</sup>
- ¾ oz grated Parmesan <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

## TOOLS

- medium (10") 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 550kcal, Fat 25g, Carbs 61g, Proteins 27g



### 1. Prep garlic & basil

Finely chop **1 teaspoon garlic**. Pick **basil** leaves from stems, then wrap in a damp towel and reserve for step 4 (discard stems).



### 2. Make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce, 1 cup water, ½ teaspoon salt** and **a pinch each of pepper and sugar**; bring to a boil.



### 3. Cook tortelloni

Stir **tortelloni** into skillet with **sauce**. Reduce heat to medium-low and cook, stirring occasionally to prevent sticking, until al dente, about 3 minutes.



### 4. Add peas & cheese

Add **peas** and **cream cheese** to skillet with **tortelloni**. Cook, stirring, until peas are heated through and cream cheese is melted into sauce, about 2 minutes. Stack **basil leaves**, roll tightly like a cigar, and thinly slice. Add to skillet, stirring to incorporate. Season to taste with **salt** and **pepper**.



### 5. Finish & serve

Top **tomato-basil tortelloni** with **some of the grated Parmesan**. Serve **remaining Parmesan** on the side for sprinkling, as desired. Enjoy!



### 6. Craving extra protein?

Have carnivores at your table? Check out our handy protein packs! Sauté some ground beef as the start to your tomato sauce in step 2, or serve this tortelloni alongside grilled chicken breasts or shrimp.