



Tortelloni Florentine

with Fresh Tomato Sauce



ca. 20min



2 Servings

We upped the ante on Florentine-style pasta by using a rich, velvety creamed spinach as the sauce's base. We promise that even the spinach-averse will gobble it up. The spinach and tortelloni are topped with a fresh tomato sauce, crispy croutons, and nutty Parmesan. Mangia!

What we send

- 1 shallot
- 4 oz tomato
- 1 mini French roll ¹
- 1 pkg cheese tortelloni ^{1,3,7}
- 5 oz baby spinach
- 1 pkt cream cheese ⁷
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- medium skillet

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 650kcal, Fat 32g, Carbs 67g, Proteins 29g



1. Prep fresh tomato sauce

Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low. Finely chop **about ¼ cup shallot**. Core and finely chop **tomato**. In a small bowl, combine **tomatoes, 1 teaspoon of the chopped shallots, 1 tablespoon oil**, and **a generous pinch each of salt and pepper**. Let sit until step 6.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in reserved skillet over medium-high. Add **remaining chopped shallots** and cook, stirring occasionally, until golden, about 1 minute. Add **spinach** in large handfuls as it wilts. Toss until all is wilted, about 1 minute. Season to taste with **salt and pepper**.



2. Make croutons

Cut **roll** into very small cubes. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add bread cubes and cook, stirring occasionally, until golden and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet and reserve for step 4.



5. Make creamed spinach

Off the heat, add **cream cheese** and **¼ cup of the cooking water** to **spinach**. Cook over medium-low heat stirring to melt completely. Stir in **¾ of the Parmesan**, in large pinches to avoid clumping, and season generously with **pepper**.



3. Cook tortelloni

Return water to a boil and add **tortelloni**. Cook, stirring gently, until al dente, 3-4 minutes. Reserve **¾ cup cooking water**, then drain tortelloni.



6. Finish tortelloni & serve

Add **tortelloni** and **1-2 tablespoons of the cooking water** to **creamed spinach** and cook over medium-low heat, turning to coat with sauce, until heated through, about 1 minute. Serve **tortelloni and spinach** topped with **fresh tomato sauce, croutons**, and **remaining Parmesan**. Enjoy!