



Cheese Tortelloni

with Broccoli, Spinach & Walnuts



20-30min



2 Servings

We've tossed cheesy, pillowy tortelloni with spinach and a nutty walnut-broccoli pesto to make for a dinner that's pretty hard to resist. And that's ok, because with each lemony, cheesy bite, you're loading up with vegetable goodness!

What we send

- 1 oz walnuts ¹⁵
- ½ lb broccoli
- garlic
- ¼ oz fresh basil
- 1 lemon
- ¾ oz piece Parmesan ⁷
- 1 pkg cheese tortelloni ^{1,3,7}
- 3 oz baby spinach
- 3 oz mascarpone cheese (use ¼ cup cup) ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- small skillet
- microplane or grater

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.

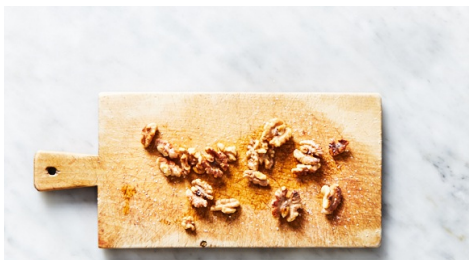
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 50g, Carbs 56g, Proteins 31g



1. Toast walnuts

Bring a medium pot of **salted water** to a boil. Heat **1 teaspoon oil** in a small skillet over medium. Add **walnuts** and cook, stirring frequently, until golden-brown, about 5 minutes. Sprinkle with **salt**. Transfer to a cutting board to cool slightly.



4. Make broccoli pesto

Finely chop **walnuts** and **half of the broccoli**. Transfer chopped walnuts and broccoli to a medium bowl. Add **chopped garlic, lemon zest, chopped basil, half of the Parmesan, and 3 tablespoons oil**. Stir to combine, then season to taste with **salt** and **pepper**.



2. Prep ingredients

Trim ends from **broccoli**, then cut crowns into 2-inch florets. Finely chop **1 teaspoon garlic**. Pick **basil leaves** and coarsely chop; discard stems. Finely grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice**, keeping them separate. Cut any **remaining lemon** into wedges. Finely grate **Parmesan**.



5. Cook tortelloni

Bring pot of water back to a boil. Add **tortelloni** and cook until al dente, about 3 minutes. Reserve **¼ cup cooking water**, then add **spinach** to pot, stir once, and drain tortelloni and spinach; return both to pot.



3. Cook broccoli

Add **broccoli** to boiling water. Cook until bright green and crisp-tender, about 3 minutes. Using a slotted spoon, transfer broccoli to a colander. Cover pot, reduce heat to low, and keep water warm for step 5.



6. Finish & serve

Add **pesto, reserved broccoli florets, lemon juice, reserved cooking water, and ¼ cup of the mascarpone** to pot over medium heat. Toss gently to combine, then remove from heat. Season to taste with **salt** and **pepper**. Serve **tortelloni** sprinkled with **remaining Parmesan** and with **lemon wedges** for squeezing. Enjoy!