

# DINNERLY



## One-Pot Tortelloni Florentine with Quick Marinara Sauce



20-30min



2 Servings

Our ideal date would be gorgeous, agreeable, appealingly cheesy, a little saucy, and without a lot of baggage. Dinnerly: We found your perfect match. We've got you covered!

## WHAT WE SEND

- garlic
- 9 oz cheese tortelloni <sup>1,3,7</sup>
- 8 oz can tomato sauce
- ¼ oz pkt pizza spice blend
- 3 oz pkg baby spinach
- 2 oz pkt shredded fontina <sup>7</sup>

## WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

## TOOLS

- medium ovenproof 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 680kcal, Fat 39g, Carbs 61g, Proteins 28g



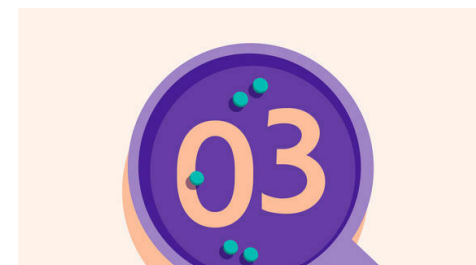
### 1. Prep garlic

Finely chop 2 **teaspoons** garlic.



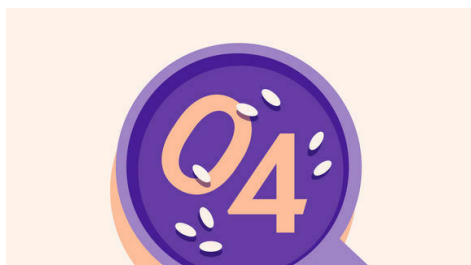
### 2. Cook tortelloni

Heat 2 **tablespoons** oil in a medium ovenproof skillet over medium-high. Add **tortelloni** in a nearly even layer and cook, without stirring, until golden-brown on the bottom, 2–3 minutes. Carefully add ½ **cup** **water**, then immediately cover. Cook until tender, about 5 minutes (reduce heat if browning too quickly). Transfer to a plate; wipe out skillet.



### 3. Cook marinara sauce

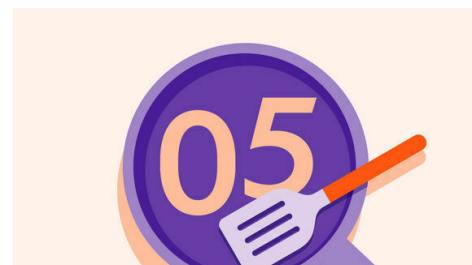
Heat **chopped** garlic and 1 **tablespoon** oil in same skillet over medium-high. Cook, stirring, until fragrant, about 1 minute. Add **tomato sauce**, ½ **cup** **water**, 1 **teaspoon** **pizza spice**, and ½ **teaspoon** **sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium-low and simmer until slightly reduced, about 5 minutes.



### 4. Add spinach & tortelloni

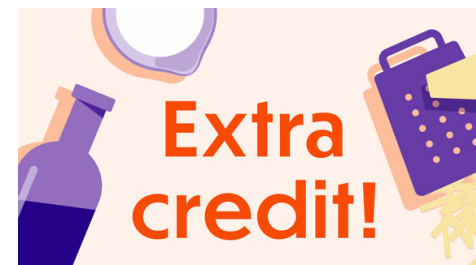
Preheat broiler with top rack 6 inches from heat source.

Add **spinach** and **tortelloni** to skillet with **marinara sauce**. Cook, stirring, until combined and spinach is wilted, 1–2 minutes. Remove from heat; season to taste with **salt** and **pepper**.



### 5. Broil & serve

Top **tortelloni florentine** with **cheese**. Broil on top oven rack until melted and browned in spots, 2–3 minutes (watch closely as broilers vary). Enjoy!



### 6. Make it meaty!

Feeling adventurous? Check out our handy protein packs! Brown some ground beef as you start the tomato sauce in step 3, or top your tortelloni with a grilled chicken breast.