



## Saucy Tortelloni Florentine

with Balsamic Green Beans



20-30min



2 Servings

Did someone say "saucy tortelloni?" Now that we have your attention, prepare to be wowed. We toss cheese-stuffed tortelloni in a creamy tomato sauce loaded with baby spinach. The creamy mix is topped with Parmesan cheese, then broiled until a nutty crust forms on top. We serve the saucy skillet with crisp broiled green beans tossed in a sweet balsamic vinaigrette.

## What we send

- garlic
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- $\frac{1}{2}$  lb green beans
- 9 oz cheese tortelloni <sup>1,3,7</sup>
- $14\frac{1}{2}$  oz whole peeled tomatoes
- 2 (1 oz) cream cheese <sup>7</sup>
- 3 oz baby spinach

## What you need

- olive oil
- sugar
- kosher salt & pepper
- balsamic vinegar (or red wine vinegar)

## Tools

- microplane or grater
- medium ovenproof skillet
- rimmed baking sheet

## 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 750kcal, Fat 44g, Carbs 66g, Proteins 31g



### 1. Prep ingredients

Preheat broiler with a rack in the top position. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Trim ends from **green beans**.



### 4. Broil green beans

Meanwhile, on a rimmed baking sheet, toss **green beans** with **1 tablespoon vinegar** and **2 teaspoons oil**. Season with **salt** and **pepper**. Broil on top oven rack until crisp-tender and charred in spots, about 5 minutes (watch closely as broilers vary).



### 2. Brown & 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  **$\frac{1}{2}$  cup water** to skillet and immediately cover. Cook until pasta is tender, about 5 minutes. Transfer to a plate and set aside until step 5. Wipe out skillet.



### 5. Add spinach & tortelloni

In batches, add **spinach** to **tomato sauce**, stirring after each addition until just wilted, 1-2 minutes. Season to taste with **salt** and **pepper**. Fold in **tortelloni** until coated in sauce and combined.



### 3. Make creamy tomato sauce

Heat **1 tablespoon oil** and **chopped garlic** in same skillet over medium-high; cook until fragrant, about 1 minute. Add **tomatoes**,  **$\frac{1}{2}$  teaspoon sugar**, and a **generous pinch each of salt and pepper**. Bring to a boil. Simmer over medium heat, crushing tomatoes with a potato masher or fork, until thickened, about 5 minutes. Add **cream cheese**; stir until melted, 1-2 minutes.



### 6. Broil tortelloni & serve

Sprinkle **Parmesan** over **tortelloni**. Broil on top oven rack until cheese is melted and browned in spots, 1-2 minutes (watch closely as broilers vary). Serve **tortelloni** with **balsamic green beans** alongside. Enjoy!