

DINNERLY



Easy Clean Up! Shrimp Tortelloni Salad with Spinach, Peppers & Parmesan



ca. 20min



2 Servings

You only need to carve out 20 minutes from your busy schedule to get this crowd-pleasing dinner on the table! It's the pasta salad to surpass all other pasta salads because we use a stuffed pasta—tortelloni—instead of just plain old regular pasta. It's loaded with sweet shrimp, spinach, roasted red peppers, and nutty Parm. We've got you covered!

WHAT WE SEND

- 5 oz baby spinach
- ¾ oz Parmesan ¹
- 2 oz roasted red peppers
- 10 oz pkg shrimp ²
- 9 oz cheese tortelloni ^{3,4}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- white wine vinegar (or vinegar of your choice)
- olive oil

TOOLS

- large saucepan

ALLERGENS

Milk (1), Shellfish (2), Egg (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 31g, Carbs 54g, Protein 44g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil over high.

Finely chop ½ **teaspoon garlic**. Coarsely chop **spinach**. Using a vegetable peeler, shave **Parmesan** into strips.



2. Make dressing

In a large bowl, whisk together **chopped garlic, roasted red peppers, 1 tablespoon vinegar, and 2 tablespoons oil**; season to taste with **salt and pepper**. Set aside until step 5.



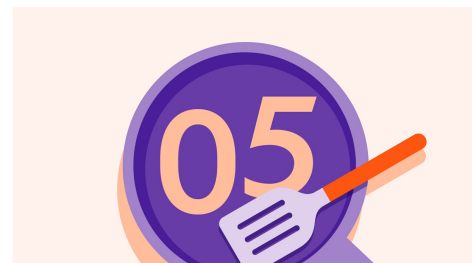
3. SHRIMP VARIATION

Rinse **shrimp** and pat very dry. Season with **salt and pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



4. Cook tortelloni

Add **tortelloni** to saucepan with boiling **salted water** and cook until al dente, about 3 minutes. Drain well.



5. Finish & serve

To bowl with **dressing**, add **tortelloni, shrimp, spinach, and half of the shaved Parmesan**, and toss to combine; season to taste with **salt and pepper**.

Top **tortelloni salad** with **remaining shaved Parmesan** and **a few grinds pepper**. Enjoy!



6. Bump up the flavor

For more antipasto feels, spice things up with **pepperoncini**!