

DINNERLY



Upgrade to Add Chicken Sausage

No Chop! Creamy Tortelloni & Garlicky Panko



ca. 20min



2 Servings

This version of the recipe is customized with Italian chicken sausage.

WHAT WE SEND

- 2 (¾ oz) Parmesan ²
- 1 oz panko ¹
- 9 oz cheese tortelloni ^{3,2,1}
- 5 oz peas
- 1 oz cream cheese ²
- ½ lb uncased Italian chicken sausage

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour ¹

TOOLS

- medium pot
- microplane or grater
- medium skillet

COOKING TIP

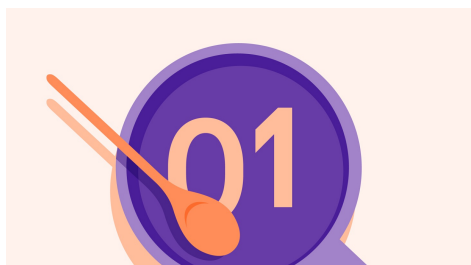
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ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 51g, Carbs 67g, Protein 53g



1. Toast panko

Bring a medium pot of **salted water** to a boil.

Finely grate **all of the Parmesan**. Finely grate **1 teaspoon garlic**.

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **panko** and **½ teaspoon of the grated garlic**; cook, stirring, until golden brown, 3–4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate; wipe out skillet.



4. Finish & serve

To skillet with **cream sauce**, add **tortelloni**, **sausage**, **peas**, and **half of the Parmesan**; cook, stirring gently, until pasta is coated and sauce is the consistency of heavy cream, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **italian sausage creamy tortelloni** with **garlicky panko** and **remaining Parmesan** sprinkled over top. Enjoy!



2. Cook pasta & sausage

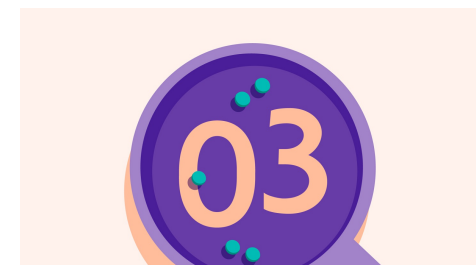
To pot with boiling **salted water**, add **tortelloni** and **peas**; cook until al dente, 3 minutes. Reserve **¾ cup cooking water**, then drain. Set aside for step 4.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sausage** and a pinch of **salt and pepper**; cook, breaking up into smaller pieces, until cooked through, about 3–5 minutes. Transfer to plate; wipe out skillet.



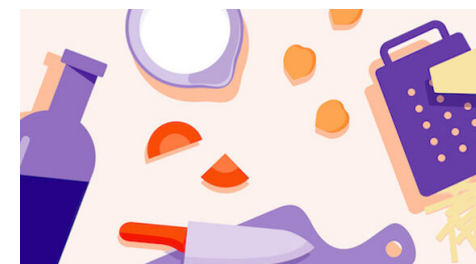
5. ...

What were you expecting, more steps?



3. Make cream sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **remaining grated garlic** and **1 teaspoon flour**; cook, stirring, until garlic is fragrant, about 30 seconds. Stir in **cream cheese** and **reserved cooking water** until smooth. Increase heat to medium-high; cook, whisking, until sauce is smooth and bubbling, about 2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!