

# MARLEY SPOON



## Chicken & Pesto Tortelloni with Spinach:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

Let's cut the prep! Homemade is always the goal, but it's not always easy! These days, time is tight, and everyone could use a helping hand. So, we're taking our most delicious, quick-cooking ingredients and creating recipes for those nights where completely cooked from scratch just isn't going to happen! Here, creamy basil pesto coats cheese-stuffed tortelloni, our own shredded chicken, and nutritious fresh spinach.

### What we send

- 9 oz cheese tortelloni <sup>2,1,3</sup>
- ½ lb pkg ready to heat shredded chicken
- 4 oz basil pesto <sup>1</sup>
- 5 oz baby spinach

### What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

### Tools

- medium nonstick skillet

### Allergens

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

### Nutrition per serving

Calories 680kcal, Fat 34g, Carbs 49g, Protein 48g



#### 1. Brown tortelloni

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Gently break apart any **tortelloni** that are stuck together. Add tortelloni to skillet in a nearly even layer and cook, without stirring, until golden-brown on the bottom, 1-2 minutes.



#### 2. Cook tortelloni

Carefully, add **½ cup water** to skillet with **tortelloni** and immediately cover. Cook over medium-high heat until pasta is tender, about 5 minutes. (If water evaporates before pasta is cooked, add 2 tablespoons water at a time, as needed.)



#### 3. Prep chicken

Meanwhile, break apart **shredded chicken** into bite-sized pieces.



#### 4. Add chicken to skillet

Transfer **chicken** to skillet with **tortelloni**. Add **1 tablespoon butter** and cook over medium-high heat, stirring, until butter is melted, about 30 seconds.



#### 5. Add pesto

Add **¼ cup pesto** to skillet, stirring, until **chicken and tortelloni** are coated in sauce, about 1 minute.



#### 6. Finish & serve

Add **spinach** and **¼ cup water** to skillet. Cover and cook over medium-high heat until **spinach** is wilted and **chicken** is warmed through, about 2 minutes. Season **chicken and pesto tortelloni** to taste with **salt** and **pepper**. Enjoy!