



Chicken & Cheese Tortelloni Marinara

with Romaine & Cucumber Salad

| This version of the recipe is customized with chicken breasts.



20-30min



2 Servings

What we send

- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ⁷
- 1 oz panko ¹
- 1 cucumber
- 1 romaine heart
- 1 lemon
- 1 oz mayonnaise ^{3,6}
- 9 oz cheese tortelloni ^{1,3,7}
- ¼ oz fresh parsley
- 12 oz pkg boneless, skinless chicken breasts

What you need

- kosher salt & pepper
- butter ⁷
- olive oil
- sugar
- garlic

Tools

- medium saucepan
- microplane or grater
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090kcal, Fat 62g, Carbs 76g, Protein 63g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Pat **chicken** dry and season all over with **salt** and **pepper**.

Finely grate **Parmesan**. In a small bowl, stir together **panko** and 2 tablespoons of the grated Parmesan.



4. Prep salad & dressing

Meanwhile, peel **cucumber**, halve lengthwise, scoop out seeds, and cut crosswise into half-moons. Trim end from **romaine**; cut crosswise into ½-inch ribbons.

Finely grate **1 teaspoon lemon zest**; separately squeeze **2 teaspoons juice** into a medium bowl. Whisk **mayonnaise**, **1 tablespoon oil**, and **½ teaspoon sugar** into bowl with juice. Season dressing to taste.



2. Cook panko & chicken

Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **panko** and **half of the garlic**. Stir until golden and crisp, 3-5 minutes. Return to same bowl; season to taste with **salt**. Wipe out skillet.

Heat **1 tablespoon oil** in skillet over medium-high. Add **chicken**; cook until golden brown and cooked through, 3-4 minutes per side. Transfer to plate; cover to keep warm.



5. Cook tortelloni

Add **tortelloni** to boiling water. Cook, stirring occasionally, until al dente, about 3 minutes. Drain tortelloni and transfer to skillet with **tomato sauce**. Add **remaining Parmesan** and stir to coat tortelloni in sauce and cheese. Season to taste with **salt** and **pepper**.



3. Make tomato sauce

In same skillet, heat **2 tablespoons oil** and **remaining chopped garlic** over medium. Cook, stirring, until fragrant, about 1 minute. Add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil, then reduce heat to medium and simmer, crushing tomatoes with a fork, until sauce is thickened, about 8 minutes.



6. Dress salad & serve

Coarsely chop **parsley stems and leaves** together. Stir parsley and **lemon zest** into **breadcrumbs**. Toss **romaine** and **cucumbers** in bowl with **dressing**.

Serve **tortelloni** topped with **some of the garlic butter breadcrumbs** and with **salad** and **chicken** alongside. Pass **remaining breadcrumbs** at the table to sprinkle over top as desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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