



Fast! Pesto Chicken Tortelloni Alfredo

with Spinach



ca. 20min



2 Servings

Tender chicken breasts and succulent cheese tortelloni are a busy cook's secret weapons, both cooking in mere minutes. Here, we combine them in a rich and creamy Alfredo sauce along with fresh spinach and bright basil pesto. We first toast the tortelloni in butter until golden, and then gently simmer them with the chicken in Alfredo and freshly grated Parmesan for this quick and hearty showstopper.

What we send

- 10 oz pkg chicken breast strips
- 9 oz cheese tortelloni ^{1,3,7}
- $\frac{3}{4}$ oz Parmesan ⁷
- 10 oz alfredo sauce ⁷
- 3 oz baby spinach
- 2 oz basil pesto ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium skillet
- microplane or grater

Cooking tip

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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 1050kcal, Fat 67g, Carbs 58g, Protein 59g



1. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

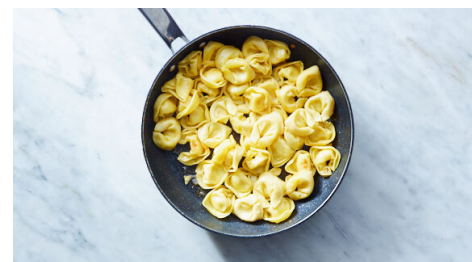
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in an even layer; cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until chicken is browned in spots and cooked through, 2-3 minutes. Season to taste with **salt** and **pepper**; transfer to a plate.



4. Finish & serve

Stir **chicken** into **tortelloni** and gently coat with **sauce**.

Serve **pesto chicken Alfredo** with **remaining Parmesan** sprinkled over top. Enjoy!



2. Cook tortelloni

Heat **2 tablespoons butter** in same skillet over medium-high. Add **tortelloni** in a single layer; cook, without stirring, until golden on the bottom, 2-3 minutes. Add **$\frac{1}{2}$ cup water**; immediately cover and cook until tender, 4-5 minutes. Uncover; cook until liquid is reduced slightly, about 1 minute.

Meanwhile, finely grate **Parmesan**.



5. ...

Looking for more steps?



3. Make sauce

Stir **Alfredo sauce** into skillet with **tortelloni**. Add **half of the Parmesan**, stirring to incorporate. Bring to a simmer and cook, stirring occasionally, until sauce is slightly thickened, 1-2 minutes. Reduce heat to medium-low and stir in **spinach**, **pesto**, and **2 tablespoons water** until spinach is wilted. Remove skillet from heat and season to taste with **salt** and **pepper**.



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!