



## Chicken & Creamed Kale Tortelloni

with Blistered Tomatoes & Pine Nuts



30min



2 Servings

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



## What we send

- 1 bunch curly kale
- 1 shallot
- ¼ oz fresh thyme
- ½ oz pine nuts <sup>15</sup>
- 2 plum tomatoes
- 9 oz cheese tortelloni <sup>1,3,7</sup>
- 3 oz mascarpone <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 12 oz pkg boneless, skinless chicken breasts

## What you need

- kosher salt & ground pepper
- olive oil
- garlic

## Tools

- large pot
- rimmed baking sheet
- medium skillet

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1080kcal, Fat 65g, Carbs 63g, Protein 69g



### 1. Prep ingredients

Bring large pot of **salted water** to a boil. Preheat broiler with a rack in the center.

Strip **kale leaves** from stems; thinly slice leaves. Halve and thinly slice **all of the shallot**. Finely shop **2 teaspoons garlic**. Pick and finely chop **1 teaspoon thyme leaves** discarding stems.



### 4. Cook chicken

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

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



### 2. Cook tomatoes & pasta

Quarter **tomatoes** lengthwise. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on center oven rack until softened and blistered, 6-8 minutes per side (watch closely as broilers vary).

Add **tortelloni** to boiling **water**; cook until al dente, 3-4 minutes. Reserve **½ cup cooking water** and drain. Return to pot and cover to keep warm.



### 5. Cook kale

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shallots** and cook until softened, about 3 minutes. Add **sliced kale, chopped garlic, and a pinch each of salt and pepper**. Cook until wilted, about 2 minutes. Add **chopped thyme**, and **reserved cooking water** to skillet and bring to a simmer. Remove from heat and stir in **mascarpone** until melted.



### 3. Toast pine nuts

While **tomatoes** broil, heat **1 teaspoon oil** in a medium skillet over medium-high. Add **pine nuts** and cook, shaking the skillet occasionally, until nuts are golden on the outside, 2-3 minutes (watch closely as they burn easily). Transfer pine nuts to small bowl and set aside until step 6.



### 6. Finish & serve

Return pasta to low heat and transfer **creamed kale** to pot with **tortelloni**. Stir in **half of the Parmesan** until melted. Toss to combine in sauce. Slice **chicken**, if desired.

Serve **chicken** and **tortelloni** with **roasted tomatoes, pine nuts**, and **remaining Parmesan** to top. Enjoy!

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

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